EXPERIENCE JAPAN IN NEW YORK CITY — WHAT'S NEW?

CHOPSTICKS NEW YORK

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vol. 006

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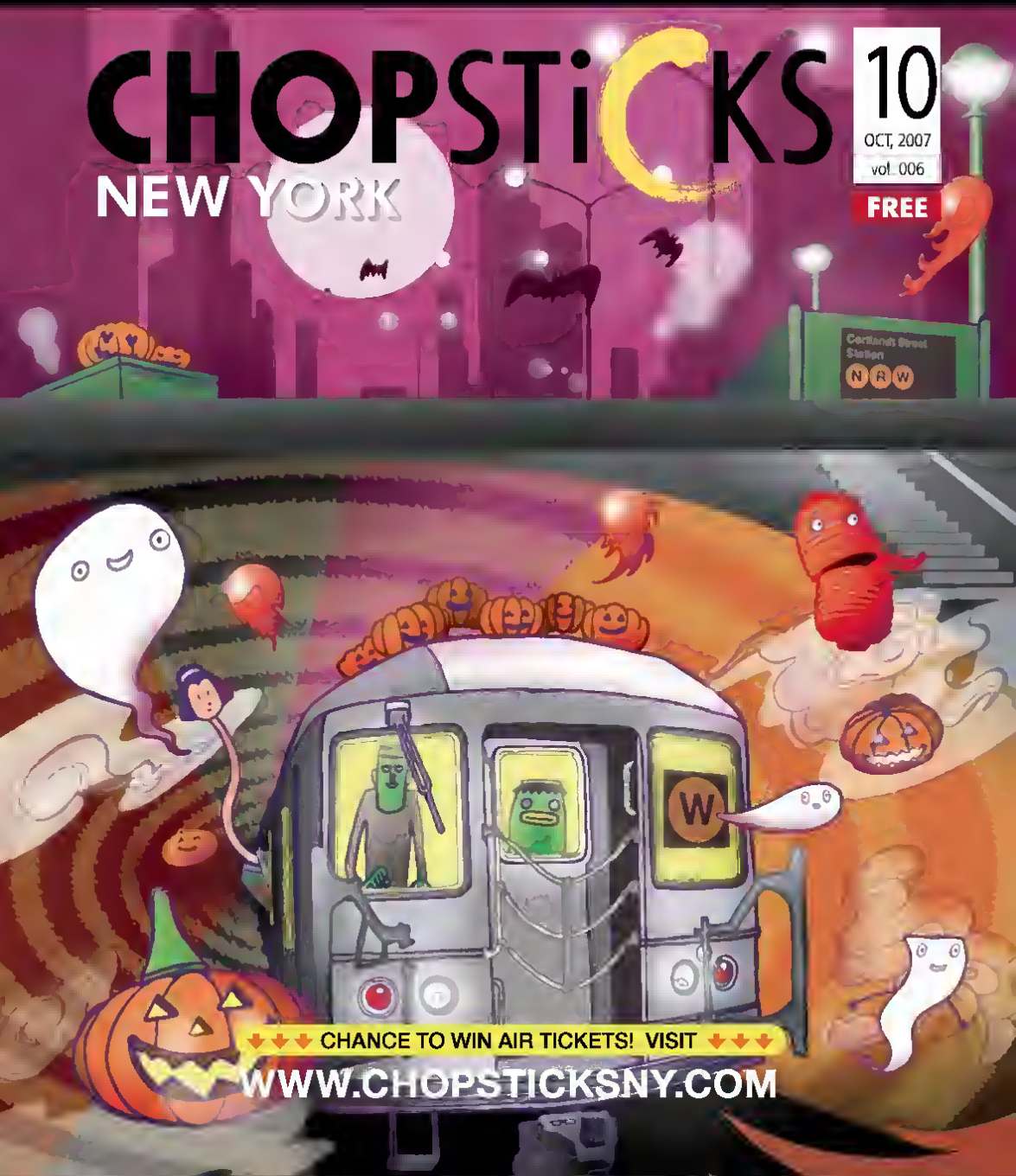

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CHOPSTICKS

[October 2007, Vol. 006]

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Park is the great place to meet locals and to see their ordinary life in Tokyo. Pack your daypack and hit the road to parks during your stay in Tokyo to find the casual side of the cosmopolitan.

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COMMUNICATION AND CREATIVITY, KEYS TO SUCCESSFUL ANIMATION

"When you are working with really creative people, the atmosphere is pretty much the same, whether they are Japanese or American." – Director Michael Arias

©BARFOUTI / photograph by Akira Okimura

Michael Arias started his career in the film industry as a special effect technician in high-profile Hollywood movies, including James Cameron's *The Abyss* (1989) and *Total Recall* (1990). Later he created a software program called "Toon Shaders" which was applied in several major films such as the Coen Brothers' *The Hudsucker Proxy* (1994), Spike Lee's *Clockers* (1995) and Hayao Miyazaki's *Princess Mononoke* (1997). He also co-produced the video *The Animatrix* (2003) with the Wachowski Brothers. *Tekkonkinkreet* is his directorial debut.

Michael Arias, the director of the recent anime hit, Tekkonkinkreet, discusses the differences between working in Hollywood and working in Japan, life in Japan, his admiration for the Japanese artistic community and his future projects, with Chopsticks New York.

How did you become a director of Japanimation?

Michael Arias: Well, I had been working in Japan doing software engineering, computer animation and software design for about 7 or 8 years, when one of the designs I did got picked up by Studio Ghibli, who made Princess Mononoke. This wasn't the only studio who picked it up, but they were the ones who really got me interested and involved with Japanimation. It was also through this software that I became involved with Koji Morimoto and we produced a short film about six or seven years ago, which turned into **Tekkon**. I'm not an animator, I work in special effects and there is a certain overlap with anime. It's due in a large part to my special effects experience and work as a programmer that I was able to find a niche in anime.

In a recent interview, you said that the situation of Takaramachi in the movie resonates with your own experience in Japan. Could you elaborate on what you meant by this?

MA: Actually, it had to do with the very accelerated sense of change and development here in Tokyo. To be honest, I think it's seen in most Asian cities, very unlike what you see in the US, but especially prevalent in Tokyo, Osaka and Hong Kong. There is so little space and you see construction and development going on everywhere. I mean, with all the construction going on you can see the evolution of the city, all the cranes and building work, it's just so awe

inspiring. The original uncut story in Tekkon reflected that image and I wanted to focus on that aspect of it. Learning how to reflect that image became one of my greatest challenges.

So how was the experience of working with a Japanese crew?

MA: It was an incredible experience. To be honest, I didn't find it that different. When you're working with really creative people the atmosphere is pretty much the same whether they are Japanese or American.

Were there any specific highs or lows, or lessons you learned during this process? How did it differ from working in Hollywood?

MA: Of course there were. It was my first time directing so there were a lot of highs and lows. I would say that the highest of the highs was just working with such creative people, all working together as a team. The only low I can think of is that when it's your first time directing, you're learning to direct while you're also directing so I think it has a greater possibility to be a low for your staff and not for yourself. However, that may also be the difference between Hollywood and Japan. In Japan, you work a lot more hours on projects for a lot less money, regardless of who you are or what you're doing. By the same token, it's more gratifying because you really work with people who truly love what they do and that actually lends itself to greater creativity and inspiring moments because it's people doing what they love and not being caught up in the business aspects of film making. Animation has to be a team effort and I can't say enough about my team and what they meant to me on this project. Most animation directors map out what they are going to do with their storyline, whereas I prefer a more free-flowing style. I think that when you're working with artists you can't put limits on them which in the long run would just be putting limits on their creativity.

Turning to life in Japan, what are some of your favorite restaurants, areas or haunts in Tokyo, or Japan in general?

MA: I spend a lot of time in the old neighborhoods such as Shinbashi, Ueno and especially Asakusa. When I was making Tekkon, my studio was in Kichijoji so I also spent a lot of time in Inogashira Koen. I love going to the old izakayas under the train tracks in these neighborhoods. There's a place I go in Tachikawa called Haeni Park. It's a park that's filled with old rickety cabins, a big fire pit and like a 30 foot slide that goes into what seems like a big mud pit. The great part is that the only thing you see are children playing, getting really dirty and just having a good time. You would never see that in the States. It would be deemed a public safety hazard, but that's one of the reasons I love it here.

Tell us about your current project.

MA: It's actually a live action feature film, kind of a Japanese road movie about a 14-year old girl. I've just been finishing up casting the lead, which was unusually difficult. I mean 13-year old girls look like they're seven and 14-year olds look 19 or 20. The people age here so drastically, so it was actually quite challenging.

Would you like to share any future plans you might have outside of your current project?

MA: Sure. If all goes well with this project I would like to do another animated feature. But I think the idea will have to cook a little while longer.

So would you do this project in Japan?

MA: Yes. I would like to do Japanese animation because it's by far the most exciting. In my opinion, the Japanese audience is much more sophisticated and open to new ideas when it comes to films, especially animated features. Plus, the film making community here is small so the connections you can make are incredible, not to mention that all the people involved are so creative. We can take risks and push ourselves. In the end, it's the creativity that drives me. It's kind of a blessing and a curse.

Asakusa (above) and Ueno (bottom) are Arias' favorite neighborhoods

Tekkonkinkreet

Director: Michael Arias / Japan/ 2006
Writers: Taiyo Matsumoto (comic), Anthony Weintraub
Cast: Kazunari Ninomiya, Yu Aoi, Masahiro Motoki

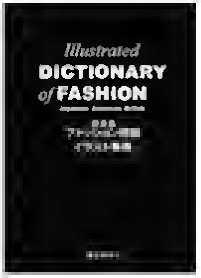
Kuro (Black) and Shiro (White), two street-smart kids live in Takaramachi, a vibrant yakuza town. When real estate developers start invading their city, the two kids do their best to defend their turf, trying to keep Takaramachi from being transformed into a bland, modern cityscape. In order to protect it, they attempt a mission impossible against their enemies: malevolent real estate honchos, yakuza thugs, and the police. Their battle in the face of overwhelming odds raises the question of what exactly is most important to a modern city.

©Taiyo Matsumoto / Shogakukan. Aniplex, Asmik Ace, Beyond C, dentsu, TOKYO MX

Fashion

Fashion Gets More and More Global
Japanese Women Publish the Coolest Dictionary Ever

If you are interested in fashion, "The Illustrated Dictionary of Fashion" will be the only book you will need. This brand-new professional and detailed dictionary is written in three languages (American & British English and Japanese) by two Japanese authors, Mina Wakatski and Yoshiko Sugimoto. They have both worked as correspondents for Senken Shimbun (the Japan's largest fashion specialty newspaper) in America and the UK for 18 years. While being engaged in the fashion industry, they were sometimes faced with the fact that English terms in fashion dictionaries are not necessarily used amongst people within the industry and also that some terminologies differ between America and the UK. For example, British people use the word "trainer" instead of sneaker, which is used by Americans and the Japanese. This kind of intercultural semantics urged them to devote themselves to the project of editing and publishing this dictionary. Contents cover a wide range, from fashion item names to business terms. The uniqueness of this book lies in the illustration within the dictionary. You can see details and subtle differences visually. All definitions are gathered from their actual experiences in the fashion industry. Phonetic notation for the proper pronunciation of Japanese terms can be useful when you are doing business with the Japanese. Not only for professionals, ordinary people can use this dictionary as a fun reference. Each column includes trivia information like historical and cultural backgrounds that you might really enjoy. This is a cool dictionary for people who are into fashion, trends – and checking out New York, London, and Tokyo's Fashion Week!!



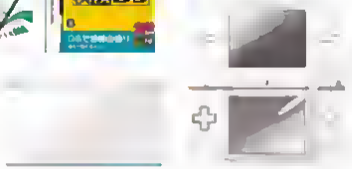
Illustrated Dictionary of Fashion $75.40
ISBN: 978-4-88124-192-9
Available at New York Kinokuniya Book Store
http://www.senken.co.jp/book/index.htm

From Japan

Time for Japanese Adults to Play Portable Video Games

The video game kingdom of Japan never stops expanding their power. While the young generation is currently the market's biggest customers, the video game industry is trying to get a new audience with portable video game players and practical gaming software. SUDOKU, one of most New Yorkers' favorite number games, is originally from Japan. The Japanese video game market focused on the fact that brain training games are loved by a diverse number of people, and can be accepted by adults who usually don't play regular video games. Besides, Japanese people tend to love portable, compact gadgets with many functions and convenience, like cell phones. Sending emails by cell phone is more popular in the subways of Japan, rather than listening to music with an iPod. Now, people seem to be getting addicted to using portable video games for fun during commuting time. Nintendo DS, the pioneer of this genre, is producing many brain-training games that are mainly used for educational purposes, like cooking recipes and learning the English language. You can even practice Yoga with the DS! The software helps you check your yoga poses, which are shown as images on the screen. Of course you can still enjoy standard Sudoku crossword puzzles anytime. Now, people's leisure time, which used to be spent mainly reading books or magazines, is getting more visual and virtual through video game players. Now adults have a reason to enjoy these handy, practical, and intellectually stimulating devices in Japan.

Nintendo DS official website
www.nintendo.com/channel/ds



School

Weaving is Very Therapeutic - Find Your Own Way of Expression

The power of this art is quite sociologically inspiring. Come to Loop of the Loom, and weave your own designer hand-made accessories. Loop of the Loom is a serene studio and store that has introduced the award winning SAORI hand-weaving program to all ages and abilities. SAORI is the free-style weaving association founded by Misao Jo, in Osaka. The SA of SAORI is the first syllable of the word SAI. SAI, found in ZEN vocabulary, means everything has its own individual dignity. The ORI of SAORI means weaving. Misao started weaving when she was 57 years old and created her own loom and style, free from the traditional concept and rules of weaving. She manages this association with the belief that no matter who you are, everyone can express themselves on the canvas of their very own weaving tapestry. With this concept, Misao has been involved with SAORI weaving groups for educational and therapeutic activities for over 35 years. Now SAORI weavers have spread worldwide and they do workshops and classes in each community. SAORI has especially contributed to disabled people as a rehabilitation method and as an art form.

Luckily for New Yorkers, aside from their main studio in NJ, some classes are available in Manhattan. A regular class is given at the second Sundays every month. Others include needle-felting classes, camp for kids, birthday parties, and moving workshops. Also an art therapy, classes are offered for people who want to be professional.

Loop of the Loom / SAORI New York
490 Curry Avenue, Englewood, NJ 07631
Tel. 201-567-8771 www.LoopoftheLoom.com

Restaurant

The Legacy of Shinbashi Restaurant is Resurrected in Midtown, NYC

Have you ever heard of Shinbashi restaurant? It used to be one of the most authentic Japanese restaurants during the 80's, which was very rare then since Japanese food was not as popular as it is today. Now, the legendary Shinbashi restaurant has come back to New York City. One of the former owner's sons (the other son is the owner of Wajima restaurant), revived Shinbashi, just a few blocks away from its original location. Inheriting the previous Shinbashi's taste, the new Shinbashi offers the same authentic and stylish Japanese dishes as well as the signature, very traditional sushi it was famous for. The menu includes typical, popular dishes like edamame and fried seasoned chicken, while also serving more delicate, elaborate dishes with seasonal ingredients, like ika somen (thinly sliced squid served with dashi broth), and winter melon with crabmeat gravy. These creative dishes are very popular among women. Male customers are quite happy with the more substantial main courses such as tender grilled steak and Inaniwa udon noodles. The restaurant has a huge space that can be divided into three sections – main dining, mezzanine dining, and bar lounge on the basement floor. The high ceiling makes this restaurant feel very spacious and is good for private parties and functions. Shinbashi also has a take-out deli section on its 49th street side, which is perfect to pick up your lunch or snack. While New Yorkers are hardly naïve when it comes to Japanese food, Shinbashi brings us sparks and the dignity of Japanese cuisine.

Shinbashi Restaurant
7 East 48th St. (bet.5th & Madison Ave.)
Tel. 212-813-1009

Lunch: Mon-Fri. 11:45am-2:15pm
Dinner: Mon-Sat, 5:30pm-10pm
Closed on Sundays

☑ デパ地下 (DEPACHIKA)

Don't Call Them Food Courts

The only way to experience the whole spectrum of Japanese food culture in one hour is to visit a **Depachika**. It's a mash-up of two Japanese words, "Depa" from "department store" and "Chika" meaning basement. In Japan, all the best department stores have spectacular food emporiums in their basements, usually containing over 200 stalls selling every kind of food imaginable: lunch boxes, bread, cakes and exotic specialties from every region of Japan, as well as from every corner of the world. In a Depachika you can shop for Fauchon's premier teas and for the best pickled squid from Hokkaido all at the same time.

Although they still lure lots of food savvy customers as well as a solid stream of housewives, the Depachika is now entering the modern age, many of them remodeling to keep up with the changing lifestyles of modern Japan. **Isetan**, home of the most popular Depachika, altered their floors this past June, deliberately abandoning the way they divided the space and re-constructing under a new philosophy that approaches food from three angles: Cook, Eat, and Enjoy. The result is a Depachika with four specialized areas: the Ingredient Market, Western Foods, Japanese Foods and Enjoyable Foods.

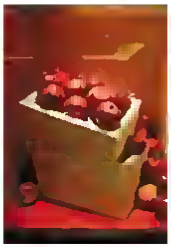
Mitsukoshi, another renowned department store, has just re-conceptualized their Depachika as a part of their extensive renewal of the food floors in their Nihonbashi Main Store at the end of August. ***Sumie Komatsu***, manager of the Chef's & Speciality Dining section, says, "We are proposing a new lifestyle to our customers by introducing them to new foods." They tore down the old, traditional stalls and replaced them with small, stylish eateries each run by one of Japan's most famous restaurants. Lunches cost between $10.00 and 15.00 and takeout starts at around $6.00. This renovated Depachika immediately became a favorite lunchtime destination for enormous crowds of young women working in nearby offices.

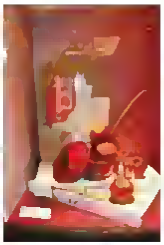
"We consider communication with our customers to be very important," says ***Miyako Otsuka***, manager of Isetan Public Relations/IR. And so they've designated 20 sales staff to act as food specialists including a Vegetable Sommelier, Rice Appraiser, Tea Instructor and Cheese Monger. Additionally, 4 other advisers are on the floor to guide customers to exactly the right food they may want for any occasion.

Offering new ways of eating and drinking are not the only purpose of the recent renovations. It's also a part of a marketing strategy to change customer flow. "We intend to attract the fashion savvy customers who usually shop only on the upper floors," explains Ms. Otsuka of Isetan. "And, since we remodeled three months ago, we've been successful." Ms. Komatsu of Mitsukoshi also admits, "Our Depachika is the key to bringing in customers." They also expect many of their Depachika customers to drop by the other floors.

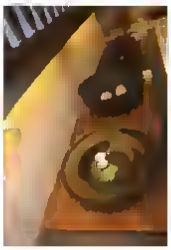
The innovative remodeling includes more meticulously planned displays, a barrier-free environment and close collaborations with top chefs, to name a few. Thanks to the newborn, modern Depachika, you can now enjoy a wide array of foods, get inspired by professional advice, and experience museum quality presentation all in one stop.

(Hideo Nakamura)





Isetan changes its themed displays every two weeks. This season, apples dominate the windows.



A tiny variation creates huge effects. In **Isetan** they changed the height of their window displays. Now you see the items from above whereas traditional cases only allowed you to appreciate them from the side.

10/26 Fri. ▼ 10/29 Mon.

EZO FUKURO MISO RAMEN from SAPPORO

KUKURU TAKOYAKI OCTOPUS BALLS from Osaka

UMAIMONO "Yammy!" Food Gourmet Fair

Mitsuwa Marketplace welcomes you to the unique food fair (UMAIMONO means "yammy food" in Japanese) where chosen artisans from Japan show their exceptional showmanships right in front of your eyes! Come Join us!

KOBE FUGETSUDO WAFFLES from Kobe

HIRANOYA SABA MACKEREL SUSHI from Nagasaki

SUGINAGA KAMABOKO FISH CAKES from Nagasaki

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-Bergen County's Blue Law-

JAPANESE KYOTO STYLE HOME COOKING

Hibino

333 Henry St. Brooklyn, NY Tel. 718-260-8052 www.hibino-brooklyn.com
Lunch: Mon-Fri noon-2:30pm, Dinner: Mon-Thurs 5:30pm-10:00pm
Fri & Sat 5:30pm, 10:30pm, Sun Closed

Hibino is a home-style Japanese restaurant that opened the end of March in the quiet, sophisticated neighborhood of Cobble Hill. The high-ceilinged space has off-white walls that contrast with dark brown tables and chairs. The big front windows let in brilliant sunshine that bathes the whole restaurant. The relaxing, cafe-like atmosphere makes it easy to forget time as you hang out and relax. The "hibi" part of the name "Hibino" means "every day" in Japanese, and the menu reflects this theme, as it changes daily and features reasonably priced Kyoto-style obanzai (Japanese tapas) and comfort food along with sushi and other mainstays. The two owner/chefs, Hirohisa Hayashi and Masaru Fukuda, aim to create dishes so good you could happily eat them every day, and they work hard to turn out such a huge variety of fare that even regular customers never get bored. Beef kakuni, or braised short ribs, is a good example of Hibino's comfort food-style menu that warms both the heart and stomach. This carefully prepared and finished dish has a totally different taste to that of the more typical buta no kakuni (slow-simmered pork belly).

BEEF KAKUNI

This painstakingly prepared slow-simmered beef has the intensity and flavor of beef stew. The daikon slowly melts in your mouth and the beef is so tender you can easily push your chopsticks right through it. $17

The most popular dish among Japanese customers **BEST 3!**

1. Freshly Made Tofu ($4)
2. Obanzai - Changes daily ($4)
3. Salmon Yuan Yaki ($14)

JAPANESE CONTEMPORARY SUSHI

Natsumi

228 W. 50th St. (bet. 8th Ave. & Broadway) Tel. 212 258-2368
Monday: 11:30 am-11pm Tuesday-Thursday: 11:30am-11:30pm
Friday: 11:30am-12am Saturday: 4:30pm-12am Sunday: 4:30pm-11pm

While a Japanese-Italian fusion restaurant might seem like something that's been around, until Natsumi came along, you may have been hard put to find one. The Natsumi menu, based around Japanese dishes, is uniquely accented with Italian ingredients like Parmesan cheese, basil, arugula, and balsamic vinegar. The uniqueness doesn't stop with the menu: as you enter Natsumi, you will find the restaurant on the left while on the right there is a lounge bar for double the entertainment possibilities. The creativity continues with the interior design, which combines Japanese stucco walls and Italian frescoes with a modern take on a traditional Japanese lattice pattern. The excellent pizza nuova perfectly embodies the restaurant concept. Among the three types they offer, the spicy crab with tobiko and avocado pizza has a thin pizza crust spread with a spicy sauce and topped with avocado, crab, lettuce and a dollop of tobiko. This healthy combination will make you feel as though you're eating a salad. The crunchy crust and bursting tobiko are also a delight for your mouth. This new style of Japanese cuisine definitely merits a try.

PIZZA NUOVA—SPICY CRAB WITH TOBIKO AVOCADO

Since the spicy crab pizza is cut into bite-sized pieces, it's the perfect casual snack food to eat with your hands ($13.50). The other two versions are tuna & spicy mayo and salmon & cheese ($12 each.)

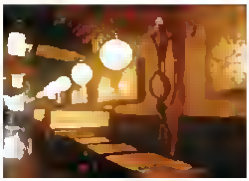
The most popular dish among Japanese customers **BEST 3!**

1. King Crab Dumpling ($8.50)
2. Pizza Nuova ($12-13.50 3 kinds)
3. Sushi Deluxe ($24)

JAPANESE SUSHI

Sushi Ariyoshi

810 Broadway (bet. 11th & 12th St.) Tel. 212-388-1884
Lunch: Mon-Sun 12pm-4:30pm
Dinner: Mon-Thurs 4:30pm-1am, Fri & Sat: 4:30pm-1am, Sun. 4:30pm-11pm



There are some nights when you just want to enjoy quiet drinks with friends. Sushi Ariyoshi is the right place for those kinds of nights. The comfortable large space is decorated to reflect the four seasons. The pleasant vibe makes another drink feel irresistible, as most people stay there longer than they ultimately thought they would. "Let the customers experience authentic, non-Americanized real Japanese food," is the restaurant's motto, which actually attracts many Americans (80% of the customers). Sushi Ariyoshi serves high quality sushi, which is at the "Japanese customer satisfaction" level, but to appeal to the majority of customers, there are many American favorite rolls on the menu as well. Of course, like Izakaya Ariyoshi (located in midtown east), Sushi Ariyoshi serves the same Izakaya style tapas dishes, which are best accompanied by sake, shochu, beer, jizake, or other Japanese liquor based cocktails. This very Japanese authenticity is exactly what Sushi Ariyoshi pursues. Located at the Central village, near Union Square, Ariyoshi's professionalism appeals to the matured, sophisticated crowd who can tell real things from fashion.

MINI BBQ (SEAFOOD)

A small party can enjoy five different types of BBQ. Other four kinds of BBQ include Kalbi, Beef tongue, Red king crab and Duck. $16.

The most popular dish among Japanese customers **BEST 3!**

1. Tofu Dengaku ($5.50)
2. Mini BBQ (Seafood) ($16)
3. Butabara Shioyaki ($6)

CAFÉ CREPE CREPE

Cecel

135 First Ave. (bet. St. Marks Pl. & 9th St.)
Tel. 212-460-5102
Sun.Thurs: 2pm-midnight, Fri-Sat: noon-2am

Cecel Cafe Crepe is a very recent addition to the East Village restaurant scene. Owner Kaz Yokoi, who honed his Japanese and French cooking skills at Sushi of Gari and Payard, says, "I wanted to create a place where you could easily get your hands on authentic tasting crepes." The crepe hails from Brittany, France, a pancake-like creation originally made with buckwheat flour. It is often filled with ham and cheese and eaten as a savory snack. Cecel offers 19 different crepe fillings, from chocolate & banana and apple tatin dessert-style crepes to original savory concoctions filled with hijiki and tofu. What makes Cecel crepes unique is their shape. Unlike the standard triangular folded crepe, Cecel crepes are rolled up and wrapped in paper, more closely resembling soft-serve ice cream cones. The ingredients are all high quality like those used in the restaurants of top hotels and the loving attention to detail that goes into the making of these crepes and the cream filling is evident with every bite.

DOUBLE MANGO

It's an odd feeling to take a big bite out of such a delicate treat while walking the East Village streets. Fresh mango and mango sauce are a refreshing mix. $7.25 and $4.25 for small size.

The most popular dish among Japanese customers **BEST 3!**

1. Choco Banana ($6.50/$3.75 for small)
2. Red Bean ($6.75/$4.00)
3. Apple Tatin ($7.50/$4.50)

JAPANESE SAKE BAR

Sake Hana

265 E. 78th St. (bet. 2nd & 3rd Ave.)
Tel: 212-327-0582
Weekdays: 5pm-2am Weekends: 5pm-3am

Don't worry if you're not a sake aficionado. Knowledgeable staff at Sake Hana will assist in choosing the right sake to accompany an assortment of Pan Asian tapas. Ideal for a blind date or any date for that matter, the ambiance at this cozy hole in the wall will keep you coming back with that special someone. Imagine exposed brick, polka dotted couches, fabric lantern hoods and candles burning at each table, all set to French lounge music. Events such as sake tasting also take place at this joint. Sake lectures are given by brewers from different companies to educate those interested. As sake is becoming a drink of choice, popular brands such as Dassai (Yamaguchi Prefecture) and Shichiken (Yamanashi Prefecture) are on the tips of tongues among regulars. As is the case with wine, Sake is produced regionally. Unless you're an avid drinker it's unlikely you can distinguish regions and brewer at the start. A regional menu with labels in color provides information on brewery and region with brief descriptions. For an overview, try the sake sampler with a choice of any 3-6-9 up to 50 different kinds. Don't forget to check out seasonal sakes too!

MANGO TANGO

Eel, crab, cucumber and tobiko (flying fish roe) roll wrapped in fresh mango ($12)

The most popular dish among Japanese customers BEST 3!

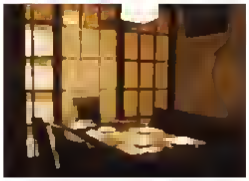
1. Curry Puffs ($8)
2. Sizzling Sirloin Cubes ($11)
3. Mango Tango ($12)

JAPANESE ROBATA

Aburiya Kinnosuke

213 E. 45th St. (bet. 2nd & 3rd Ave.) Tel: 212-867-5454
Lunch: Mon-Sat: 11:30am-2:30pm. Dinner: Mon-Sat: 5:30pm-12:00am
Sun: 5:30pm-11:30pm. No lunch on Sundays

This isn't your neighborhood joint, nor is it a casual grill. Aburiya attracts a selective crowd, mostly businessmen for lunch and like-minds for dinner, UN staff are among its regular clientele. Aburiya literally means "grill," but this grill is not what you have in mind if you're thinking of communal grills built into tables. Instead small portable vessels with bincho-tan charcoal (which create less smoke) are brought to individual customers to experience the authentic Tokyo "Shichirin grill." What's the difference between Yakiton and Robata? Robata uses indirect heat creating a smoky but tender touch to an assortment of meats. Aburiya's interior maintains a simple and traditional Japanese design with four private booths behind shoji screens, a line of 8 tables, and a counter seating area around a grill. A faint mint green colors one wall and blends well with the natural hues of various woods. An all-Japanese staff adds to the authenticity seeing that Robata requires specialty skills. Reservations are recommended – most nights are booked – as this two-year old Japanese-American partnership makes a humble avowal to preserve exceptional Robata in Manhattan.



HOUBAYAKI

Three kinds of miso paste mixed and hanger beefsteak atop a traditional Robata ("Grill") vessel. Garnished with scallions and seasoned with black pepper ($18).

The most popular dish among Japanese customers BEST 3!

1. Tsukune/ Grilled Ground Chicken ($9.50)
2. Sashimi: Five Kinds ($40)
3. Today's Houba/Miso & Houba Beef ($12-18)

FRENCH GLOBAL

Chubo

8 Clinton St. (bet. Stanton & Houston St.)
Tel 212 674-6300 www.chubo.com
Sun. Tue. Wed. 6:00-11:00pm Thurs.-Fri. Sat. 6:00-11:30pm Closed Mondays

Fine food traverses borders. In Claude Chassagne's kitchen at Chubo you will find an assortment of exotic ingredients prepared with an acute French sensibility (not to mention formal methodology). At first exclusively a prix fixe menu, this hotspot now offers bold fusion ensembles that will surpass expectations. Small, personable and unpretentious, Chubo is open to the street and yet tucked away in a well-lit enclave. Romantic date or gathering of friends and family here the service is impeccable, prices affordable and above all a gastronomic delight. Check the website for monthly prix fixe dinners featuring one ingredient available in three different ways (4-course dinner for $61/with wine pairing $82). To celebrate origins Chubo is also offering a 3-course prix fixe on select nights ($25/with wine pairing $50). Foodies will agree you can't find a better prix fixe in the city for the quality. Be sure to try one of the adventurous dessert options like Sake Jello with Avocado Ice Cream & Blue Curaçao ($9). A small but selective list of wines, sake, beer and cocktails makes for a perfect evening in the Lower East Side!

BEEF TWO WAYS

Grilled entrecote of beef with celery root puree wine cippolini sauce ($24)

The most popular dish among Japanese customers BEST 3!

1. Beef ($24)
2. Tuna ($13)
3. Chocolate soufflé with mint chocolate chip ice cream ($9)

JAPANESE OKINAWAN CUISINE

Suibi

232 E. 53rd St. (bet. 2nd & 3rd Ave.) Tel 212-935-1443
Lunch Mon-Fri 11:45am-2:15pm
Dinner Mon-Fri 5:30pm-10:00pm Sat 5:00pm-10:15pm Closed Sundays

Okinawans are noted for their extraordinary longevity. Given the saying "you are what you eat" it would be useful to look into Okinawan cuisine to discover the secrets of maintaining prosperous health. Suibi offers a rich experience of authentic regional cuisine alongside a platter of knowledge regarding The Okinawan Program (well known among dieticians). The restaurant is situated in a nondescript step down in Midtown East with a variety of seating options – booths along a brick exposed wall, tables dispersed in the back, and a counter by the entrance with a brown clay pot brimming with Shochu. Some well-known dishes include Goya (bitter melon in dialect) prepared in numerous ways. Affordable and healthy, Suibi will sate both vegetarians and non-vegetarians as pork is another popular ingredient. For fish lovers, there are sushi and sashimi options. Japanese customers love sets consisting of miso soup, rice, one main dish and a few side dishes. Restaurants serving this national favorite are limited in Manhattan drawing both of Asian and American crowd. Lunch or dinner, Suibi is an experience not to be missed.

OKINAWA DINNER SPECIAL/OKINAWA NOODLE SET

Hot noodle soup topped with cooked pork belly, scallions, and pickled red ginger served with bitter melon tempura, hijiki rice and oshinko (pickled Chinese cabbage) ($15.95)

The most popular dish among Japanese customers BEST 3!

1. Goya Champuru ($7.75)
2. Rafute (simmered belly of pork) ($8.75)
3. Okinawa Noodle Soup ($12.95)

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner

$ $25 and below

Upper West — Cafe SWISH
2953-5 Broadway (bet. 115th & 116th St) $25
212-222-8566

Upper West — Lange
200 Columbus Ave (bet. 69th & 70th St) $25
212-799-5148

Upper West — Planet Sushi
380 Amsterdam Ave (bet. 78th & 79th St) $25
212-712-2162

Upper West — Sushi A-Go-Go
1900 Broadway (bet. 63rd & 64th St) $22
212-724-7340

Upper West — Tomo Sushi & Saka Bar
2850 Broadway (bet. 110th & 111th St) $25
212-865-2918

Upper East — East Japanese
354 E. 66th St (bet. 1st & 2nd Ave) $17
212-734-5270

Upper East — Oyogu
1164 1st Ave. (bet. 63rd & 64th St) $20
212-751-3317

Upper East — Tatan 72
1400 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East — Tsuki Resteurant
1410 First Ave (bet. 74th & 75th St.) $25
212-517-6660

Upper East — Yuka
1531 York Ave (at 81st St) $25
212-369-5600

Midtown West — Aki Sushi
366 W. 52nd St (bet. 8th & 9th Ave) $25
212-262-8388

Midtown West — East 55
253 W. 55th St (bet. Broadway & 8th Ave) $18
212-581-2240

Midtown West — Fuji
238 W. 56th St (bet. Broadway & 8th Ave) $25
212-245-7137

Midtown West — Go Sushi
756 5th Ave (at 51st St) $10
212-459-2288

Midtown West — GO! GO! CURRY!

Any days with #5 is GO GO DAY. Get a free topping coupon on the 5th, 15th and 25th of a month. The Triple Crown winner of a Japanese curry contest is the one and only curry specialty restaurant in NY. Grand Slam Curry is a giant sham hit among New Yorkers!
273 W 38th St (bet. 7th & 8th Ave) $8.5
212-730-5555 www.gogocurryusa.com

Midtown West — Iroha
152 W 49th St. (bet. 6th & 7th Ave.) $20
212-398-3049

Midtown West — Ise 56
58 W 56th St (bet. 5th & 6th Ave.) $20
212-707-8702

Midtown West — Kadama 45
301 W 45th St (bet. 8th & 9th Ave.) $20
212-582-8065

Midtown West — Kyotofu
705 9th Ave (bet. 48th & 49th St.) $25
212-974-6012

Midtown West — Manchanko-Tei
43-45 W 55th St. (bet. 5th & 6th Ave.) $18
212-247-1555

Midtown West — Menkui-Tei
60 W. 56th St. (bet. 5th & 6th Ave.) $23
212-757-1642

Midtown West — Sapporo

Enjoy your meal with friends and family at newly renovated Sapporo. We have a variety of authentic ramen noodle soups and Japanese comfort food. Reasonably priced. Sapporo offers the best value and taste. High-chairs available. Open 7 days from 11am.
152 W. 49th St. (bet 6th & 7th Ave.) $12
212-953-6972

Midtown West — Tachigui Sobaya
732 7th Ave (bet. 48th & 49th St.) $7
212-265-9181

Midtown West — Teriyaki Boy
685 9th Ave (bet. 57th & 58th St.) $7
212-307-7202

Midtown West — Yoshinoya
256 W 42nd St (bet. 7th & 8th Ave) $7
212-703-9940

Midtown West — 212 Fukumatsu
212 E 52nd St. (bet. 2nd & 3rd Ave.) $22
212-754-4640

Midtown East — Amakusa
143 E 47th St. (bet. 3rd & Lexington Ave.) $20
212-593-3355

Midtown East — Azusa
3 E. 44th St (bet. 5th & Madison Ave.) $25
212-661-0001

Midtown East — Chiyoda Sushi
19 E 41st St (bet. 5th & Madison Ave.) $18
212-400-8890

Midtown East — Donya
137 E 47th St. (bet. Lexington & 3rd Ave.) $25
212-980-7305

Midtown East — Go Sushi
511 3rd Ave (bet. 34th & 35th St.) $10
212-679-1958

Midtown East — Go Sushi
862 2nd Ave. (at 52nd St.) $18
212-593-3883

Midtown East — Ise 49
151 E 49th St (bet. Lexington & 3rd Ave.) $25
212-319-8876

Midtown East — Izakaya Ariyoshi

If you're looking for authentic and reasonable Izakaya style Japanese food, Ariyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over a variety of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
229 E. 53rd St (bet. 2nd & 3rd Ave.) $25
212-319-3940

Midtown East — Katsu-hama
11 E 47th St (bet. 5th & Madison Ave.) $18

Midtown East — Menchanko-Tei
135 E 50th St (bet. Lexington & 3rd Ave.) $14
212-986-6805

Midtown East — Nada-Sushi
135 E 50th St (bet. Lexington & 3rd Ave.) $25
212-838-2537

Midtown East — Omsubi

Omusubi is often called rice balls in English. We serve not only traditional Omusubi but also nontraditional and novelty ones. Omusubi is creative food that is fun and healthy. Please relax and enjoy delicious Omusubi in our stylish space. Catering is available!
166 E. 45th St (bet. Lexington & 3rd Ave.) $9
212-922-9766 www.cobalt-omsb.com

Midtown East — Sushi Restaurant
OKINAWA CUISINE
Sushi offers Okinawan food unlike any other Japanese cuisine. Try Goya Champuru with brisket of pork featuring goya bitter melon and slow cooked pork belly. Okinawa soba and many other Okinawan dishes. Awamori, Okinawa Spirit, available in variety.
232 E. 53rd St. (bet. 2nd & 3rd Ave) $25
212-935-1443

Midtown East — Sushi Time
821 2nd Ave (bet. 43rd & 44th St.) $25
212-533-8883

Midtown East — Teriyaki Boy
150 E 46th St (bet. Lexington & 3rd Ave.) $7
212-867-5771

Midtown East — Yakitori East
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-697-5075

Korea Town — Todai
4 E. 32nd St. (bet. Madison & 5th Ave.) $25
212-725-1333

Chelsea — Dainh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727-0868

Chelsea — Dainh Sushi
300 W. 23rd St. (bet. 7th & 8th Ave.) $20
212-727-0868

Chelsea — ENNJU
20 E. 17th St. (bet. 5th & Broadway) $18
646-336-7004

Chelsea — Momoya
185 7th Ave. (at 21st St.) $20
212-675-4466

Chelsea — Nooch
143 8th Ave. (at 17th St.) $24
212-691-8600

Chelsea — Tebaya
144 W. 19th St. (bet. 6th & 7th Ave.) $18
212-624-3335

Gramercy — Choshi

Located near Gramercy Park on the sidewalk is open. Try our variety of original Sushi Rolls. Offering daily special for lunch and dinner. Lady's Set, Combination Box etc. Dol very and Take Out service is available. You can enjoy various kitchen foods.
77 Irving Place (at 19th St.) $20
212-420-1419 www.sushichoshi.com

Gramercy — Hamachi
34 E. 20th St. (bet. Broadway & Park Ave.) $15
212-420-6606

Gramercy — Izakaya Ten
207 10th Ave (bet. 22nd & 23rd St.) $20
212-627-7777

Gramercy — Kaiten Sushi East
366 3rd Ave (bet. 26th & 27th St.) $15
212-689-2328

Gramercy — Mishima
164 Lexington Ave (bet. 30th & 31st St.) $25
212-532-9596

Gramercy — Teriyaki Boy
18 Lexington Ave (bet. 22nd & 23rd St.) $7
212-260-4420

Gramercy — YAMA Restaurant
122 E. 17th St. (at Irving Pl.) $20
212-475-0369

West Village — Go Sushi
3 Greenwich Ave (at 6th Ave. & 8th St.) $10
212-691-6272

West Village — Marumi
546 LaGuardia Pl. (bet. Bleecker & W 3rd St.) $25
212-979-7055

West Village — Miyabi
121 W 3rd St. (Macdougal & 6th Ave.) $20
212-677-2370

West Village — Swish Cafe
88 W 3rd St. (bet. Sullivan & Thompson St.) $20
212-777-7308

West Village — Taste of Tokyo
54 W. 13th St. (bet. 5th & 6th Ave.) $25
212-691-1555

East Village — Ashiya Sushi

Experience the finest sushi and sashimi in East Village. Sushi, sashimi and special rolls are 50% off all day. All You Can Eat Sushi is $24.95 (including chef's special rolls & 1 large sake). Add $5 more for All You Can Drink. Catering also available!
187 First Ave. (bet. 10th St. & 11th St.) $15
212-505-7599 www.ashiya2.com

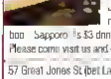
East Village — Cha-An

Try varieties of tea from China, Japan and India together with original sweets by our pastry chefs. Only special sets for lunch and dinner are also perfect with Wine n' Sake. Traditional tea ceremony in Sekiko-do (Japan tea room) available by reservation.
230 E. 9th St. 2nd Fl. (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.nha-an.com

East Village — Chiyono
328 E. 9th St. (bet. 1st & 2nd Ave.) $15
212-473-3944

East Village — Esashi
32 Ave. A (bet. 2nd & 3rd St.) $25
212-505-6726

East Village — GO Restaurant
30 St. Marks Pl. (bet. 2nd & 3rd Ave.) $18
212-254-5510

East Village — Isona Great Janes

A popular authentic Japanese restaurant HIDEHIN Ni-Ho has reopened its door as Isona Great Janes. Tuna and salmon sushi rolls are $3 and Japanese draft beer Sapporo is $3 during our Renewal Promotion. Please come visit us and enjoy your night.
57 Great Jones St (bet. Lafayette & Bowery) $20
212-473-9456

East Village — Kura Sushi
67 1st Ave. (at 4th St.) $20
212-979-1646

East Village — Kyo Ya
94 E. 7th St (bet. 1st Ave. and Ave. A) $25
212-982-4140

East Village — Le Mia
107 Ave A (bet 6th & 7th St.) — $25 M
212-473-9100

East Village — May's KU E BA
121 2nd Ave (bet 7th & St. Marks St.) — $20 L
347 256 2656

East Village — Menkai-tei
63 Cooper Sq (bet. 7th & St. Marks Pl.) — $10 L
212-228-4152

East Village — MINCA
538 E 5th St (bet. Ave A & B) — $15 L
212-505-6001

East Village — Natori
50 St. Marks Pl. (bet. 1st & 2nd Ave.) — $20 L
212 533 7711

East Village — Noodle Cafe Zen
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $12 L
212 533-0855

East Village — OHI Taisha
8 St. Marks Pl. (bet. 2nd & 3rd Ave.) — $25
212-473-1300

East Village — Otafuku
236 E 9th St (bet. 2nd & 3rd Ave.) — $6 L
212 353-1503

East Village — Roi Rai Ken
214 E 10th St. (bet. 1st & 2nd Ave.) — $10 L
212 477 7090

East Village — Saka Bar Satsko
202 E 7th St. (bet. B & C Ave.) — $25
212-614-0933

East Village — Sapporo East
164 1st Ave. (at 10th St.) — $20
212-260 1330

East Village — Setagaya

100% NATURAL JAPANESE NO 1 SHIO RAMEN
OPEN 7DAYS
141 1st Ave (bet. St. Marks & 9th St.) — $13 L
212-529-2740 www.setaga-ya.com

East Village — Sobaya

Making fresh Soba hand by hand with high quality buckwheat flour imported from Japan. All natural ingredients make soba healthy. Try Lunch box $15 with choice of one of Udon side dishes and dessert. Daily special appetizer and sake selection for dinner.
229 E 6th St (bet. 2nd & 3rd Ave.) — $20 L
212 533-6966 www.sobaya.com

East Village — Sobakoh
309 E 5th St (bet. 1st & 2nd Ave.) — $25 M L
212 254-2244

East Village — Soaan Restaurant
28 E 13th St. (bet. University Pl. & 5th Ave.) — $20 L
212 727 7150

East Village — Spoon Asian Tapas
141 1st Ave. (bet. St. Marks & 9th St.) — $25
212-529-2746

East Village — Sushi Lounge
132 St. Marks Pl (bet. 1st Ave & Ave A) — $12 L
212 598-1166

East Village — Tanyaki Boy
218 E 10th St. (bet. 1st & 2nd Ave.) — $7 L
212-677-6068

East Village — Typhoon
79 St. Marks Pl. (bet. 1st & 2nd Ave.) — $15
212 673-2580

East Village — Umimaia

Umimaia is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
38 E 3rd St (bet. 1st & 2nd Ave) — $20
646-654-1122

East Village — Village Yokocho
8 Stuyvesant St, 2Fl (bet. 2nd & 3rd Ave.) — $20
212-598-3041

East Village — Yakinku West
218 E 9th St (bet. 2nd & 3rd Ave.) — $20
212 979-9298

East Village — Yakiton Taisha
8 St. Marks Pl (bet. 2nd & 3rd Ave.) — $20
212 228-5066

East Village — ZEN
31 St. Marks Pl (bet. 2nd & 3rd Ave.) — $15 L
212-533-4165

Lower Mhn — Hiroko's Place
75 Thompson St (bet. Spring & Broome St.) — $15 L
212-625-1303

Lower Mhn — ITSU
250 Vesey St (4 World Financial Center) — $15 L
212 945-3096

Lower Mhn — Mottsu
285 Mott St (bet. E. Houston & Prince St.) — $20 L
212-343-8017

Lower Mhn — Soaan Restaurant
210 9th Ave (at Prince St.) — $20 L
212-807 7421

Lower Mhn — Suteishi
23 Peck Slip (bet Water & Front St.) — $20 Su L
212 766-2344

Lower Mhn — Teriyaki Boy
22 Madison Lane (bet. Broadway & Nassau) — $7 L
212-385-9595

Lower Mhn — Tokyo Lunch
10 John St (bet. Nassau St & Broadway) — $10 L
212-608-1304

Lower Mhn — Yoshi Restaurant
201 E. Houston St. (Orchard & Ludlow.) — $16 L
212-533-0225

Lower Mhn — Zutto
77 Hudson St. (bet. Jay & Harrison St.) — $20 L
212-233-3267

Brooklyn — Geido
331 Flatbush Ave (bet. Park & Prospect Pl.) — $20 M L
718-638-5988

Brooklyn — Taman Restaurant

Tamar's innovative Thai cuisine dishes are prepared by the owner/chef who uses carefully selected ingredients to create dishes unique only to Tamar's tapas menu. The name "Taman" comes from a Japanese word meaning "hangout". Happy Sake Hour from open-8pm (tue-sun). Order a sake and receive a complimentary house sake. Try our popular cocktails like Japanese Mojito (lychee & sake) and Plum Kiss (plum wine & ingoni sake).
201 Fifth Ave (bet. Union & Berkeley) — $20 M L
718-230-5638

Brooklyn — **Iron Chef House**
92 Clark St (bet. Henry St & Monroe Pl.)
718-858-8517 — $15

Brooklyn — **Nari Sushi**
354 Graham Ave (Conselyea & Metropolitan)
718-302-6159 — $10

Queens — **ARIYOSHI**
41-13 Queens Blvd (bet. 41st & 42nd St.)
718-937-8288 — $18

Queens — **go wasabi**
34-02 30th Ave. (at 34th St)
718-204-7354 — $23

Queens — **go wasabi**
29-11 Broadway Blvd (bet. 29th & 32th St.)
718-204-6724 — $23

Queens — **SUSHI ISLAND**
87-16 Queens Blvd, Elmhurst, NY 11373
718-478-8333 — $20

Upstate — **Momiji**
261 Halstead Ave. Harrison, NY 10528
914-835-4078 — $29

Upstate — **Nishi**
473 Ashford Ave. Ardsley NY 10502
914-693-2500 — $20

Upstate — **Sakura**
56 Garth Rd. Scarsdale, NY 10583
914-723-7767 — $15

Upstate — **Tanto**
935 White Plains Rd. Scarsdale, NY 10583
914-725-8100 — $10

Long Island — **Akai**
2063 Merrick Rd. Merrick, NY 11566
516-978-0098 — $20

Long Island — **Kurofune**
77 Commack Rd. Commack, NY 11725
631-499-1075 — $17

Long Island — **Nagashima**
12 A-1 Jericho Tpk Jericho NY 11753
516-338-0022 — $25

Long Island — **Sapporo**
3266 Merrick Rd. Wantagh, NY 11793
516-785-3953 — $15

Long Island — **Shiro of Japan**
401 Old Country Rd. Carle Place, NY 11514
516-997-4770 — $20

Long Island — **SUSHI ICHI**
700 N Country Rd. Setauket NY 11733
631-689-3111 — $25

Long Island — **TAIKO Restaurant**
15 S. Village Ave. Rockville Centre, NY
516-678-6148 — $18

Long Island — **Taka Sushi**

A small hidden gem located in a strip mall in Westbury. Taka Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge select on of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.
821 Carman Ave. Westbury, NY 11590 — $20
516-876-0033

Long Island — **Tariga**

Come and try our creative sushi & contemporary Japanese food!
Specializing in sushi and Japanese grill. Tariga is Floral Park, Long Island, only exceptionally fine raw fish creations of both traditional and contemporary
196 Jericho Tpk. Floral Park, NY 11001
516-352-1118 www.tariganyc.com — $16

Long Island — **Taha Sushi**
1035 Broadway Woodmere NY 11598
516-569-3606 — $20

Long Island — **Yamaguchi**
63 Main St. Port Washington, NY 11050
516-883-2500 — $25

Long Island — **Yuki's Palette**
611 Old Country Rd. Westbury NY 11590
516-334-5008 — $25

New Jersey — **Asahi Japanese**
1475 Bergen Blvd. Fort Lee, NJ 07024
201-944-5113 — $17

New Jersey — **Oamatsu**
850 Mountain Ave. Mountainside, NJ 07092
908-233-7888 — $25

New Jersey — **East**
1405 Teaneck Rd. Teaneck, NJ 07666
201-837-1260 — $15

New Jersey — **Higo Batten**
2024 Center Ave. Suite J&K, Fort Lee
201-461-5465 — $10

New Jersey — **ICHIBAN**
776 Bloomfield Ave W. Caldwell, NJ 07006
973-808-7178 — $20

New Jersey — **Italian Tomato (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020
201-941-3113 — $7

New Jersey — **Izakaya Don**
671 Palisade Ave. Cliffside Park, NJ 07010
201-941-8400 — $25

New Jersey — **Kanoka**
3565 Rt 27 & Rt 518 Princeton, NJ 08540
732-821-8822 — $15

New Jersey — **Komegashi**
103 Montgomery St. Jersey City, NJ 07302
201-433-4567 — $25

New Jersey — **Pinehill**
123 Paramus Rd. Paramus, NJ 07652
201-843-0170 — $20

New Jersey — **Sakura 46**
388 W Route 46 Cliffside Park, NJ 07010
201-807-1867 — $20

New Jersey — **Sakurabana**
43 Hamilton Ave. Ridgewood, NJ 07450
201-447-6525 — $25

New Jersey — **Santohka (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020
201-941-1004 — $10

New Jersey — **Sanuki Sando (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020
201-941-3113 — $6

New Jersey — **Sugi**
2117 Rt 4 E. Round Fort Lee, NJ 07024
201-461-8838 — $25

New Jersey — **Tomo Sushi**

A very popular Japanese restaurant in Princeton. Tomo Sushi serves beautiful creation of sushi that satisfies the belly and the soul. Menu with more than 100 items, including lunch specials and variety of maki sushi, makes Tomo an exciting place to dine
236 Nassau St. Princeton, NJ 08540 — $20
609-924-6478 www.princetontomo.com

New Jersey — **Tomo's Cuisine**
113 Rt 23 S. Little Falls, NJ 07424
973-837-1117 — $20

New Jersey — **UKI UKI**
417 E Bonkurhoff Av Palisades Pk, NJ 07650
201-947-6446 — $15

New Jersey — **Umeya**
156 Piermont Rd. Cresskill, NJ 07626
201-816-0511 — $20

Connecticut — **Abis**
381 Greenwich Ave. Greenwich, CT 06830
203-862-8100 — $25

Connecticut — **Kazu**
64 N Main St. Norwalk, CT 06854
203-866-7432 — $25

Connecticut — **Sakura**
680 Post Road East, Westport, CT 06880
203-222-0802 — $25

Connecticut — **Tushi Japanese**
136 Simsbury Rd. #4 Avon, CT 06001
860-677-8242 — $20

Connecticut — **Wasabi Japanese**
24 S. Main St. Kent, CT 06757
860-927-0048 — $20

$$ $26 - 40

Upper West — **Haro**
433 Amsterdam Ave. (bet. 80th 81st St.)
212-579-5655 — $38

Upper West — **Roppongi**
434 Amsterdam Ave (at 81st St)
212-362-8182 — $35

Upper West — **Sushi Hana**
449 Amsterdam Ave (bet. 83rd & 84th St.)
212-874-1075 — $35

Upper West — **Tenzan**
215 Columbus Ave (at 73rd St.)
212-580-7300 — $32

Upper West — **Tokyo Pop**
2728 Broadway (bet. 104th & 105th St.)
212-932-1000 — $32

Upper West — **Yuki Sushi**
656 Amsterdam Ave (at 92nd St)
212-787-6200 — $31

Upper East — **Aki Sushi**
1425 York Ave (bet. 75th & 76th St)
212-628-4935 — $30

Upper East — **Haro**
1327 3rd Ave (at 76th St)
212-452-1029 — $38

Upper East — **Haru Saka Bar**
1329 3rd Ave (at 76th St.)
212-452-2230 — $38

Upper East — **Ichiro**
1694 2nd Ave (bet. 87th & 88th St)
212-369-8300 — $30

Upper East — **Ikanohana**
1018 Lexington Ave (bet. 72nd & 73rd St.)
212-737-8839 — $30

Upper East — **Iron Sushi**
355 E. 78th St (bet. 1st & 2nd Ave.)
212-772-7890 — $29

Upper East — **Ko Sushi**
1329 2nd Ave (at 70th St)
212-439-1678 — $31

Upper East — **Ota-ya**
1572 2nd Ave (bet. 81st & 82nd St)
212-988-1188 — $33

Upper East — **Paris Match**
29 E 65th St (Fnt. Madison & Park Ave)
212-737-4400 — $35

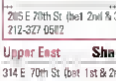
Upper East — **Poke**
343 E 85th St (bet. 1st & 2nd Ave.)
212-249-0569 — $35

Upper East — **Sachi**
1350 Madison Ave (bet. 94th & 95th St.)
212-534-5500 — $30

Upper East — **Sake Hana**

This cozy Sake Bar and Lounge now serving Asian Tapas and Sushi Rolls until 2am. Serves Beer, Wine and 50 more fine Sake selections. Don't miss date! Friendly staff will find the right sake for you! Recommended for romantic date or girls night.
235 E 70th St (bet. 2nd & 3rd Ave.) — $30
212-327-0572

Upper East — **Shabu-Shabu 70**
314 E 70th St (bet. 1st & 2nd Ave.) — $37
212-861-9635

Upper East — **Sushi Hana**

Upper East Side favorite Sushi Place. Enjoy city's best fish, sake and wine selections in a new modern decor. Delivery and Catering available. Open 7 days
1501 2nd Ave (corner of 79th St.) — $30
212-327-0582

Upper East — **Sushi Sahi**
1143 First Ave (bet. 62nd & 63rd St)
212-371-0239 — $35

Upper East — **Tenzan**
1714 2nd Ave (at 89th St)
212-369-3500 — $32

Upper East — **Tokubei 86**
314 E 86th St (bet. 1st & 2nd Ave)
212-628-5334 — $30

Upper East — **Wajima**
134 E 81st St (bet. Lex & Park Ave)
212-813-9065 — $30

Upper East — **Wasabi Lobby**
1584 2nd Ave (at 82nd St.)
212-988-8882 — $30

Upper East — **YUKA Restaurant**
1557 2nd Ave (bet. 80th & 81st St.)
212-772-9575 — $27

Midtown West — **Aquamarine**
713 2nd Ave (bet. 38th & 39th St.)
212-297-1840 — $30

Midtown West — **Benihana**
47 W 56th St (bet. 5th & 6th Ave)
212-581-0330 — $30

Midtown West — **Hakata Grill**
230 W 49th St (bet. Broadway & 8th Ave.)
212-265-1020 — $40

Midtown West — **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.)
212-398-5810 — $38

Midtown West — **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave)
212-398-7707 — $20

Midtown West — **Natsumi**
226 W 50th St (bet. 8th & Broadway)
212-258-2969 — $35

Midtown West — **Onigashima**
43-45 W 55th St. 2nd Fl (5th & 6th Ave)
212-541-7145 — $30

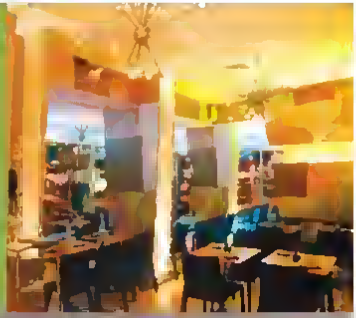
Midtown West — **Pacific Echo**
242 W 56th St (bet. Broadway & 8th Ave)
212-265-5356 — $27

Midtown West — **Sobe Nippon**
18 W 52nd St (bet. 5th & 6th Ave)
212-489-2525 — $30

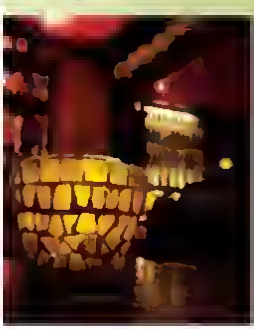
FAVORITE JAPANESE RESTAURANT IN UPPER EAST SIDE

Serving a decade and still counting

Delivery & Catering available



SUSHI HANA 1501 2nd Ave (corner of 78th St) 212-327-0582



SAKE / WINE BAR & LOUNGE

Asian Tapas & Sushi Rolls Served until 2am • 50+ Great Sel[illegible] & Wine Bar

SAKE HANA 265 E 78th St. (bet. 2nd & 3rd Ave) [illegible]2-327-0[illegible]

October Early Dinner Special $35

available daily until 7:30pm

choice of one from each of 3 courses

APPETIZERS

Tuna Carpaccio
with American Caesar salad

Tuna Summer Roll
spicy sauce

Tebagyo
stuffed chicken wings, teriyaki sauce
sautéed Brussels sprouts

Guacamole Shrimp Salad
soy sauce pickled cherry tomatoes

Crispy Fried Chicken Skin Salad
Tosa vinaigrette wasabi dressing

ENTRÉES

Sugiita-Yaki Black Cod
Kinzanji Miso paste

Saikyo King Salmon
browned butter soy sauce

Prime Rack of Lamb
Japanese fried potatoes, moromi sauce

100% Kobe Beef Burger
char-grilled bacon and French fries

Chef's Omakase Sushi
5 nigiri pieces and 1 roll

DESSERTS

Buckwheat Tea Brulee
with chocolate ice cream

Chocolate Fondant
green tea ice cream

Almond Tofu Panna Cotta
seasonal fruits and lychee ginger sorbet

Business Hours
Tues-Turs 6-11 pm **Sat 5-12 pm**
Fri 6-12:00 pm **Sun 5-10 pm**
Closed on Mondays

212-463-8686
www.chantonyc.com
133 7th Avenue South
(bet. w10 & Charles Sts.)

CHANTO
Japanese Restaurant

Midtown West **Sake Bar Hagi**

Conveniently located in Midtown West, Sake Bar Hagi serves a variety of local sake and shochu at the bargain prices. You can watch sporting events on a large plasma screen TV and spend quality time with your friends in this homey bar. Open 7days until 3am.

152 W. 49th St. (bet. 6th & 7th Ave.) **$30**
212.764-0545

Midtown West **Suehiya**

28 W. 50th St. (bet. 5th & 6th Ave.) **$40**
212-247-5755

Midtown East **Gyu-Kaku**

Gyu-Kaku Japanese BBQ restaurant in Midtown provides a private setting overlooking beautiful nightview of Midtown. You are your own chef, cooking tasty morsels to your liking at your table. Trying original sauces to bring out the best flavor in each ingredient.

805 3rd Ave. (2nd Fl. (at 50th St.) **$40**
212 702-6615 www.gyu-kaku.com

Midtown East **Heru**

290 Park Ave. (at 48th St.) **$36**
212-490-9880

Midtown East **Hatsuhana Park**

Good to casual dinner with traditional fresh sushi. The combination of high quality fish and ice makes you happy. Don't forget to try the valued appetizer, which is a all favorites among the Japanese. Enjoy the typical Japanese way of relaxation.

237 Park Ave. (at 46th St.) **$35**
212-661-3400 www.hatsuhana.com

Midtown East **Izakaya Riki**

141 E. 45th St. (bet. 3rd & Lexington Ave.) **$30**
212-986-5604

Midtown East **Megu Midtown**

845 UN Plaza (bet. 1st Ave & 47th St.) **$40**
212-964-7777

Midtown East **Naniwa**

4 E. 49th St. (bet. 5th & Madison Ave.) **$30**
212-970-4045

Midtown East **Shaburi**

125 E. 39th St. (bet. Lexington & Park Ave.) **$35**
212-867-8388

Midtown East **Tokyo**

342 Lexington Ave. (bet. 39th & 40th St.) **$40**
212-697-8320

Midtown East **Teushima**

141 E. 47th St. (bet. Lexington & 3rd Ave.) **$40**
212-207-1338

Midtown East **YAMA Restaurant**

308 E. 49th St. (bet. 1st & 2nd Ave.) **$37**
212-355-3370

Chelsea **Aki Sushi**

126 W. 39th St. (bet. Broadway & 7th Ave.) **$30**
212-869-8051

Chelsea **Iron Sushi**

440 3rd Ave. (bet. 30th & 31St St.) **$29**
212-447-5822

Chelsea **Monster Sushi**

Monster Sushi has operated successful sushi restaurants in NY and NJ for 10 years. Founded by Carl Weltzer and On Lee in 1997, Monster Sushi quickly became known as the sushi provider of choice among discriminating customers and the media.

156 W. 23rd St. (bet. 6th & 7th Ave.) **$30**
212-620-8131 www.monstersushi.com

Chelsea **Matsuri**

369 W16 St (bet. 8th & 9th Ave.) **$30**
212-243-6400

Chelsea **Mizu Sushi**

29 E. 20th St. (bet. Broadway & Park Ave.) **$34**
212-505-6688

Gramercy **15 EAST**

15 E. 15th St. (Union Sq. W. & 5th Ave.) **$30**
212-647-0015

Gramercy **Aji Sushi**

519 3rd Ave. (bet. 34th & 35th St.) **$26**
212-689-2055

Gramercy **Aki Sushi**

121 E. 27th St. (bet. Lex. & Park Ave. S.) **$30**
212.213-9898

Gramercy **Hone**

346 1st Ave. (at 20th St.) **$30**
212-598-3083

Gramercy **Haru**

220 Park Ave. South (at 18th St.) **$30**
646-428-0388

Gramercy **Seburi**

168 Lexington Ave. (bet. 30th & 31st St.) **$28**
212-481-7766

Gramercy **Sushi SAMBA**

245 Park Ave. South (bet. 19th & 20th St.) **$35**
212-475-8377

Gramercy **Sushi Sen-nin**

30 E. 33rd St. (bet. Madison & Park Ave. S.) **$40**
212-889-2208

Gramercy **Sushi Twist**

66 Madison Ave. (bet. 27th & 28th St.) **$30**
212-213-2288

Gramercy **YAKINIKU JUJU**

Little Neighborhood Gem-Good Time at JuJu Japanese/Korean that will light up you night. Comfortable yet funky space serving good food at a VERY reasonable price-Join the ever popular ALL YOU CAN EAT BBQ for $27 with short ribs, sirloin, pork, lamb chicken, veggies, Sun-Thur. Hard to beat this price in Manhattan. Or try SHABU SHABU that stands out by its far super quality meats and fresh vegetable.

157 E. 28th St. (bet. Lexington & 3rd Ave.) **$30**
212-684-7830

West Village **Kirara**

33 Carmine St. (bet. Bleecker & Bedford St.) **$30**
212-741-2123

West Village **Monster Sushi**

535 Hudson St. (at Charles St.) **$30**
646-336-1833

West Village **Sockmeisho**

11 Barrow St. (bet. W. 4th St. & 7th Ave.) **$34**
212-675-7775

West Village **Tomoe Sushi**

172 Thompson St. (Bleecker & Houston.) **$30**
212.777.5346

West Village **YAMA on Carmine St.**

38-40 Carmine St. (Bleecker & Bedford.) **$37**
212-929-5330

West Village **YAMA on Houston St.**

92 Houston St. (LaGuardia & Thompson) **$37**
212-674-0335

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Sushi & Sake Bar
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Shio Ramen

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(bet. St. Marks & 9th St)
212-529-2740
Japan Headquarter
www.setaya-ya.com

East Village **EBISU**
414 E. 9th St. (bet. 1st Ave. & Ave. A) $30
212-673-5839

East Village **Gyu-Kaku**
(gyu-Kaku Japanese BBQ restaurant in E. Village provides an ample space to "grill together." You are your own chef cooking tasty morsels perfectly at your table. Meats, seafood and various vegetables are served with original sauces to bring out the best flavor.
34 Cooper Sq. (bet. 5th & 6th St.) $40
212-475-2583 www.gyu-kaku.com

East Village **Hasaki**
Serving authentic Japanese food since 1964, our Edomae style sushi is made only by experience sushi chefs. Cozy Japanese garden in back yard open for summer. Try daily special from sushi bar and kitchen. Also offering seasonal delicacies.
210 E. 5th St. (bet. 2nd & 3rd Ave.) $39 L
212-473-3327 www.hasakinyc.com

East Village **Japonica**
100 University Pl. (at 12th St.) $40 L
212-243-7752

East Village **Kanoyama**
175 2nd Ave. (at 11th St.) $35
212-777-6255

East Village **Kasadelo**
642 E. 11th St. (bet. Ave. B & C) $30 M
212-777-1582

East Village **Shoku-Tatsu**
218 E. 10th St. (bet. 1st & 2nd Ave.) $33
212-477-2972

East Village **Sushi Anyoshi**
Sushi Anyoshi is a hidden gem located near Union Square, serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available.
110 Broadway (bet. 11th & 12th St.) $30 L
212-388-1684

East Village **Tokahachi**
65 Ave. A (bet. 5th & 6th St.) $36 L
212-505-0524

Lower Mhn **EN Japanese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

Lower Mhn **Isa Downtown**
56 Pine St. (bet. William & Pearl St.) $35 L
212-785-1000

Lower Mhn **Kitchen Club**
30 Prince St. (at Mott St.) $35 L
212-274-0025

Lower Mhn **Sochiko's on Clinton**
High-end yet affordable "authentic/creative" Japanese sushi/sake restaurant is the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.
25 Clinton St. (bet. E. Houston & Stanton St.) $33
212-253-2900 www.sachikosonclinton.com M

Lower Mhn **Sui**
54 Spring St. (Lafayette and Mulberry) $35 L
212-965-9838

Lower Mhn **Tokahachi Tribeca**
145 Duane St. (Church & W. Broadway) $36 L
212-571-1830

Brooklyn **Bozu**
Japanese fusion tapas with home-made infused Japanese spirits and more than 20 varieties of sakes. Try our sushi bombs which decorated round sushi, and don't forget our huge summer menu pat n 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat).
296 Grand St. (bet. Havemeyer & Roebling) $30
718-384-7770 www.olbozu.com

Brooklyn **Hibino**
333 Henry St. (Grand & Montgomery St.) $35 L
718-260-8052

Brooklyn **Osaka**
272 Court St. (bet. Butler & Douglass St.) $30 L
718-643-0044

Brooklyn **Sakura Cafe**
398 5th Ave. (bet. 6th & 7th Ave.) $38 L
718-832-2270

Brooklyn **Tenzan**
7116 19th Ave. (at 71st St.) $32 L
718-621-3238

Queens **Shiro of Japan Atlas Pk**
89-40 Cooper Ave. (at 80th St.) $30 L
718-326-8704

Upstate **Hajima**
257 Halstead Ave. Harrison, NY 10528 $30 M L
914-777-1543

Upstate **Kiho House**
11-21 E. Washington Ave. Pearl River, NY $30 L
845-735-8885

Upstate **Nodo**
200 Hamilton Ave. White Plains, NY 10601 $40 L
914-949-0530

Upstate **Tsuru**
269 N. Central Ave. Hartsdale, NY 10530 $30 Tu L
914-761-0057

Long Island **Benihana**
Northern Blvd. Mineola Park, NY 11030 $30 L
516-627-3400

Long Island **Benihana**
920 Merchants Concourse, Westbury, NY 11590 $30 L
516-222-6031

Long Island **Bonbori**
14 Elm St. Huntington, NY 11743 $40 L
631-673-0400

Long Island **Inatome Steak House**
6 5th St. Valley Stream, NY 11581 $30 M
516-872-0419

Long Island **Isono**
214 Jericho Tpk. Floral Park, NY 11001 $30 M L
516-437-4552

Long Island **Kohan Restaurant**
2016 Merrick Rd. Merrick, NY 11566 $30 L
516-223-3200

Long Island **Koiso**
540 Westbury Ave. Carle Place, NY 11514 $26 L
516-333-3434

Long Island **Kara Bara**
479 New York Ave. Huntington, NY 11743 $30 L
631-673-0060

New Jersey **Komegashi too**
Located in waterfront Jersey City, Komegashi have the most gorgeous view overlook Manhattan skyline and exciting sushi selections. Try our Chirashi Royale, the freshest pick from chef with selection from Japan and domestic. Only 5 min. PATH from NYC.
99 Town Sq. Place, Jersey City, NJ 07310 $30 L
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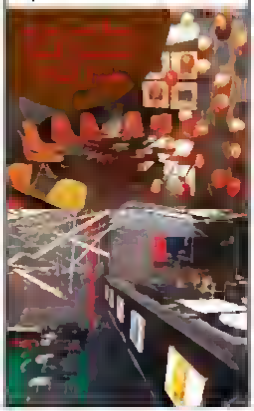
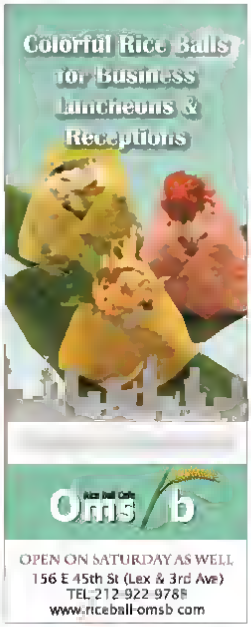
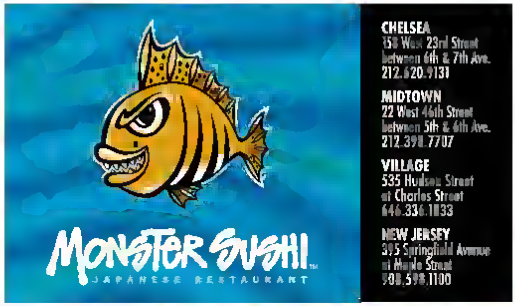






New Jersey — Ichiban
414 Hackensack Ave (Hackensack, NJ 07601) 201-489-0301 — $30

New Jersey — Masa Sushi & Grill
91 W. Allendale Ave (Allendale, NJ 07401) 201-934-6616 — $30

New Jersey — Matsushima
535 River Rd (Edgewater, NJ 07020) 201-945-9450 — $35

New Jersey — Monster Sushi
305 Springfield Ave (Summit, NJ 07901) 908-598-1100 — $30

Connecticut — Fuji Garden Steak House
215 Liberty St (Pawcatuck, CT 06379) 860-599-1156 — $30

Connecticut — KU
95 E. Putnam Ave (Cos Cob, CT 06807) 203-422-6313 — $35

$$$ $41 - 65

Upper East — Dongurt
309 E. 83rd St. (bet. 1st & 2nd Ave.) 212-737-5656 — $54

Upper East — Gaisha
33 E. 61st St. (bet. Park & Madison Ave.) 212-813-1112 — $61

Upper East — Sushi San-nin
1420 3rd Ave (bet. 80th & 81th St.) 212-243-4902 — $53

Upper East — TORI SHIN

TORI SHIN is not an ordinary Yakitori Restaurant!! Refined Tokyo-style Yakitori is made only with organic chickens from PA. No smoke from the grill with excellent ventilation. Vegetarian dishes available.
5:30pm-11:30pm (Mon-Wed) 5:30pm-12:30am (Thu-Sat)
1153 1st Ave (bet. 64th & 65th St) 212-980-8408 — $50

Midtown West — Koi
40 W. 40th St. (5th & 6th Ave) 212-921-3330 — $62

Midtown West — Shimizu
318 W. 51st St. (bet. 8th & 9th Ave.) 212-581-1581 — $45

Midtown West — Sushiden
123 W. 49th St. (bet. 6th & 7th Ave.) 212-398-2900 — $57

Midtown West — Yakitori TOTTO
251 W. 55th St. (bet. Broadway & 8th Ave.) 212-245-4558 — $44

Midtown East — Aburiya Kinnosuke

It's such fun trying dishes you've never heard of at this different East Midtown Japanese where many of the delicately flavored items come off a robata grill. It's a lot like going to Tokyo, so don't expect to hear much English. (Zagat Survey 2007)
213 E. 45th St. (bet. 2nd & 3rd Ave.) 212-867-5454 — $51

Midtown East — Fusha Asian Cuisine
1065 1st Ave. (at 58th St.) 212-752-8883 — $45

Midtown East — Hatsuhana
17 E. 48th St. (bet. 5th & Madison Ave.) 212-355-3345 — $50

Midtown East — Nippon
155 E. 52nd St. (bet. Lexington & 3rd Ave.) 212-756-0226 — $49

Midtown East — Restaurant SEO
249 E. 49th St. (bet. 2nd & 3rd Ave.) 212-355-7722 — $60

Midtown East — Ringo
205 E. 45th St. (bet. 2nd & 3rd Ave.) 212-557-4200 — $53

Midtown East — Sakagura

Largest Sake Bar in the world with 200 varieties of sake and seasonal daily specials. Hand made soba and a combination of soba with a plate of sushi for lunch are popular. Amazing hideout situated on the basement level is perfect for couples. Private party is available.
211 E. 43rd St. (B1F (bet. 2nd & 3rd Ave.) 212-953-7253 www.sakagura.com — $50

Midtown East — Sushi ANN
31 E. 51st St. (bet. Park & Madison Ave.) 212-755-1710 — $60

Midtown East — Sushiden
19 E. 49th St. (bet. 5th & Madison Ave.) 212-758-2700 — $57

Midtown East — Tarya

The sister restaurant of Yakitori Totto, Tarya is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faithfully seasoned and grilled to perfection. Tarya offers more Okinawan-inspired dishes. Open for lunch and dinner.
248 E. 52nd St. 2Fl (bet. 2nd & 3rd Ave.) 212-813-1100 www.taryanyc.com — $44

Chelsea — Neka Nako
458 W. 17th St. (at 10th Ave.) 212-929-8544 — $50

Chelsea — Ono
Gansevoort Hotel 18 9th Ave (at 13th St.) 212-660-6700 — $60

Gramercy — BUTAI
115 E. 19th St. (bet. Park Ave. & Irving Pl.) 212-387-0085 — $42

Gramercy — JAPONAIS
111 E. 18th St. (bet. Irving Pl. & Park Ave. S.) 212-260-2020 — $50

West Village — Aki
181 W. 4th St. (bet. Barrow & Jones St.) 212-349-5440 — $41

West Village — Blue Ribbon Sushi
119 Sullivan St. (bet. Prince & Spring St.) 212-343-0404 — $51

West Village — CHANTO Restaurant

CHANTO-Upscale and Hip in one. CHANTO Upstairs is an elegant fine-dining restaurant, where diners can enjoy inspiring Japanese cuisine in a trendy atmosphere. CHANTO BAR on street level offers more casual food including sushi and Kobe Beef burgers ($9).
133 7th Ave. South (bet. 10th & Charles St.) 212-463-9696 www.chantonyc.com — $45

West Village — TAKA
61 Grove St. (bet. 7th Ave. & Bleecker St.) 212-242-9999 — $43

East Village — JEWEL BAKO
239 E. 5th St. (bet. 2nd & 3rd Ave.) 212-979-1012 — $60

East Village — LAN
56 3rd Ave. (bet. 10th & 11th St.) 212-254-1555 — $48

East Village — Sunila
154 W. 13th St. (bet. 6th & 7th Ave.) 212-633-7636 — $45

Lower Mhn **MEGU**
62 Thomas St (Church & W Broadway)
212-964-7777 — $50 L

Brooklyn **Blue Ribbon Sushi**
279 5th Ave (bet. 1st St. & Garfield)
718-840-0408 — $51

Brooklyn **Zenbichi**
77 N 6th St (bet. Wythe Ave & Berry St.)
718-388-8305 — $50

Upstate **Nanase**
522 Mamaroneck Ave White Plains NY 10605
914-295-5351 — $90

New Jersey **KIKU**
365 Rt 17 South, Paramus NJ 07652
201-265-7200 — $45 L

Staten Island **Fushimi**
2110 Richmond Rd (at Lincoln Ave)
718-980-5300 — $42 L

$$$$ $66 or more

Upper West **Asiate**
Mandarin Oriental Hotel 35F
212-805-8881 — $84 L

Upper West **Bar Masa**
Time Warner Ctr 10 Columbus Cir 4th Fl
212-823-9800 — $69 Su L

Upper West **Gari**
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4816 — $74

Upper West **Masa**
Time Warner Ctr. 10 Columbus Cir 4th Fl
212-823-9800 — $446 Su L

Upper East **KAI**
822 Madison Ave (bet 68th & 69th St.)
212-988-7277 — $79 L

Upper East **Sasabuna**
401 E 73rd St (bet 1st & York Ave.)
212-249-8563 — $80 Su L

Upper East **Sushi of Gari**
402 E 78th St (bet 1st & York Ave.)
212-517-5340 — $70 M

Midtown West **Kobe Club**
59 W 58th St (bet 5th and 6th Ave.)
212-644-5523 — $120

Midtown West **NOBU 57**
40 W 57th St (bet 5th & 6th Ave.)
212-757-3000 — $100 L

Midtown West **Sugiyama**
251 W 55th St (bet Broadway & 8th Ave.)
212-956-0670 — $90

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave (at 38th St.)
212-885-7111 — $66 L

Midtown East **Ichimura**
102E 2nd Ave (bet. 54th & 55th St.)
212-355-3567 — $100 Su

Midtown East **Inagiku**
111 E 49th St (bet Park & Lexington Ave.)
212-355-0440 — $70 L

Midtown East **Kuruma Sushi**
7 E 47th St 2nd Fl (5th & Madison Ave)
212-317-2802 — $109 L

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St.)
212-243-8888 — $90

West Village **Ushiwahamura**
13 Houston St (Sullivan & MacDougal)
212-228-4181 — $80

Lower Mhn **NINJA**
25 Hudson St (bet Dean & Reade St.)
212-274-6500 — $70

Lower Mhn **NOBU**
105 Hudson St (at Franklin St.)
212-219-0500 — $100 L

Lower Mhn **NOBU NEXT DOOR**
105 Hudson St (Franklin & N Moore St.)
212-334-4445 — $75

CAFE

Upper West **Beard Papa's Upper W.**
We bake our special choux pastry several times daily and our secret-recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite
2167 Broadway (at 76th St.)
212-799-3770 www.mugmehouse.com — Cream Puffs

Upper East **Choux Factory**
1685 1st Ave (bet 87th & 88th St.)
212-289-2023 — Cream Puffs

Midtown East **Cafe Zarya Midtown E.**
18 E. 41 St (bet. 5th & Madison Ave.)
212-779-0600 — Bakery

Midtown East **Choux Factory**
865 1st Ave. (bet 48th & 49th St.)
212-223-0730 — Cream Puffs

Chelsea **Choux Factory**
316 W 23rd St (bet 7th & 8th Ave.)
212-627-4318 — Cream Puffs

West Village **Beard Papas W. Village**
5 Carmine St (bet 6th Ave & Bleecker St.)
212-989-8455 — Cream Puffs

East Village **Beard Papas Astor Pl.**
740 Broadway (bet. Astor & Waverly Pl.)
212-853-8998 — Cream Puffs

East Village **Cafe Zarya East Village**
68 Cooper Sq (at St. Marks St.)
212-243-4020 — Bakery

East Village **Cecel Cafe Crepe**
135 1st Ave (bet St. Marks & 9th St.)
212-460-5102 — Crepe

East Village **Gateaux Bakery**
434 Kinderkamack Rd Rivendge NJ 07601
201-634-1131 — Bakery

East Village **PANYA**
10 Stuyvesant St (bet 2nd & 3rd Ave.)
212-777-1330 — Bakery

Lower Mhn **Tasty Natural Desserts**
150 Centre St (at Walker St.)
212-219-9199 — Dessert Bar

New Jersey **Parisienne**
250 Main St Fort Lee NJ 07024
201-592-4178 — Bakery

KARAOKE

Upper East **Iggy's**
1452 2nd Ave (bet 75th & 76th St.)
212-327-3043 — no charge

Midtown East **Japan 27**
356 3rd Ave (bet 26th & 27th St.)
212-889-2325 — $8/h /person

Midtown East **Japas 38**
9 E 38th St (bet 5th & Madison Ave.)
212-679-4040 — $8/h /person

Midtown East — Karaoke Cube
239 E 53 d St 4th Fl (bet. 2nd & 3rd Ave.) 212-755-1057 — $5/h /person

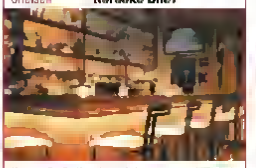
Korea Town — iBop Karaoke
25 W 35th St 3rd Fl (bet. 5th and 6th Ave.) 646-752-4435 — $6/h

Korea Town — Karaoke Duet
53 W 35th St 2nd Fl (bet. 6th & 6th Ave.) 646-473-0828 — $4/h /person

Korea Town — Tinga Tinga Karaoke
1102 Mad son Ave 6th Fl (bet. 32nd & 33rd St.) 212 213-0675 — $40/h /box

Korea Town — Teta Music Studio
38 W 32nd St. # 5 (bet 32nd and 33rd St.) 212-684-6644 — $35/h /box

Chelsea — Karaoke One7



Karaoke One7 offers the city's largest song selection of over 80 000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing with your friends in a room equipped with a Hi-Fi sound system TV. Wide variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm 7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation

25 W 17th St (bet 5 & 6Ave) 212-675-3627 www.karaoke17.com — $2/song

East Village — Lush Lounge
9 E 13th St. (bet 5th Ave & University Pl.) 646-486-3225 — 35/h /box

East Village — Planet Rose
213 Avenue A (bet. 13th & 14th St.) 212-853-9500 — $2/song

East Village — Sing Sing (Ave A)

SING-SING KARAOKE

Among the newest and trendiest restaurants on Avenue A Sing Sing offers a bar lounge and 15 private rooms for karaoke It is a perfect place for get together with friends after dinner Large party rooms are available for up to 30 people. OPEN 7 DAYS

111 Avenue A (bet 5th & 6th St.) 212-674-0700 www.karaokesings ng com — $7/h per person

East Village — Sing Sing (St Marks)

SING-SING KARAOKE ST MARKS

Conveniently located on St Marks Street in the heart of East Village Sing Sing is a Karaoke lounge with 16 Private Rooms This brand new lounge is a great spot for young adults who love to sing OPEN 7 DAYS 1 00PM-4 00AM Party@karaokesings ng com

8 St Marks Pl 2nd Fl (bet 2nd & 3rd Ave.) 212-387-9800 www karaokes ngs ng com — $7/h per person

Lower Mhn — Asia Roma Bar & Lounge
40 Mulberry St (nt Worth St.) 212-385-1133 — no charge

Lower Mhn — Buy Karaoke Bar
8 Thompson St 2Fl (bet. 5th Ave & Canal St.) 212-334-5490 — $30/h /box

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Other Asian Restaurant Guide

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M Tu W Th F Sa Su Day Close — Delivery
Romantic Dining — Family Dining
Vegetarian Friendly — Local Favorite
Business Dinner

$ $25 and below

CHINESE

Upper West — Hunan Park
235 Columbus Ave. (bet 70th & 71st St.) 212-724-4411 — $23 L

Upper West — Ivy's Cafe
154 W 72nd St (B'way & Columbus Ave.) 212 787-3333 — $23 L

Upper West — Ollie's
1991 Broadway (bet 67th & 68th St.) 212-595-8181 — $21 L

Upper East — Hunan Balcony
1950 3rd Ave. (bet. 32nd & 33rd St.) 212-517 2068 — $18 L

Upper East — Lin's Noodle & Grill
1500 3rd Ave (bet 84th & 85th St.) 212-639-1313 — $22 L

Midtown West — Joe's Shanghai
24 W 56th St (bet 5th & 6th Ave.) 212-333-3868 — $23 L

Midtown West — Tang's Pavilion
68 W 55th St (bet. 5th & 6th Ave.) 212-858-6888 — $20 L

Midtown West — Wu Liang Ye
36 W 46th St (bet 5th & 6th Ave.) 212 398-2308 — $25 L

Midtown East — Dynasty Sung
511 Lexington Ave (at 49th St.) 212-355-1200 — $20 L

Midtown East — Grand Sichuan
1049 2nd Ave (bet 55th & 56th St.) 212-355-5855 — $23 L

Midtown East — Mee Noodle Shop
922 2nd Ave (at 49th St.) 212-888-0027 — $15 L

West Village — Empire Szeckuan
173 7th Ave S (at Perry St.) 212-243-0045 — $15 L

Lower Mhn — Dim Sum Go Go
5 E Broadway (bet. Catharine & Oliver St.) 212-732-0797 — $15 L

Lower Mhn — Golden Unicorn
18 E Broadway (Division & Catherine St) 212-941-0911 — $15 L

Lower Mhn — Jing Fong
20 Elizabeth St (bet Bayard & Canal St.) 212-964-5256 — $15 L

Lower Mhn — Lin's Dumpling House
25 Bowery (at Bayard St.) 212 343-0923 — $10 L

Lower Mhn — Mandarin Court
61 Mott St (bet Bayard & Canal St.) 212-608-9838 — $15 L

Brooklyn — Faen
208 Smith St (bet. Baltic & Butler St.) 718-694-2277 — $15 L

KOREAN

Korea Town — Book cheng dong
34 W 32nd St (bet. 5th Ave & Broadway) 212 736-8002 — $15 L

Korea Town — Don's Bogam
17 E 32nd St (bet 5th & Madison Ave.) 212-683-2200 — $25 L

Korea Town — Franchie
12 Park Ave (bet 34th & 35th St.) 212 213-1001 — $25 L

Korea Town — Gam Mee Dk
43 W 32nd St (bet 5th Ave & Broadway) 212-695-4113 — $15 L

Korea Town — HAN BAT
53 W 35th St (bet. 5th & 6th Ave.) 212-629-5566 — $15 L

Korea Town — HANGAWI
12 E 32nd St (bet 5th & Madison Ave.) 212 213-0077 — $20 L

Korea Town — Komtang House
32 W 32nd St (bet 5th Ave & Broadway) 212-947-8482 — $15 L

Korea Town — Kum Gong San
43 W 32nd St (bet 5th Ave & Broadway) 212 967-0909 — $20 L

Korea Town — Seoul Garden
34 W 32nd St (bet. 5th Ave & Broadway) 212-736-8002 — $15 L

Korea Town — Shilla
37 W 32nd St (bet 5th Ave & Broadway) 212 967-1880 — $25 L

Korea Town — Won Jo
23 W 32nd St (bet. 5th Ave & Broadway) 212-695-5615 — $20 L

Korea Town — Woo Chon
10 W 30th St (bet 5th & 6th Ave.) 212-695-0676 — $20 L

West Village — Penang Gumey Drive
541 La Guardia Pl (W 3rd & Bleecker) 212-477-0900 — $20 L

East Village — Bon Joo
187 1st Ave (bet 6th & 7th St.) 212-505-7374 — $20 L

East Village — Dok Suni's
119 1st Ave (bet. 7th St & St. Marks Pl) 212-477-9508 — $15

East Village — Sura
105 E 4th St (bet. 3rd & 4th Ave.) 212-982-6330 — $25 L

Lower Mhn — Kari
253 Church St (bet. Leonard & Franklin St.) 212-334-0909 — $15 L

Lower Mhn — Li Hua
171 Grand St (bet. Centre & Baxter St.) 212-343-0090 — $12 L

Brooklyn — Dokebi
199 Grand St (bet. Bedford and Driggs Ave.) 718-782 1424 — $20 L

Queens — Kalbi House
291 Central Ave White Plains NY 10606 914-328-0251 — $20 L

New Jersey — Gom Mee Dk
485 Main St Fort Lee NJ 07024 201-242 1333 — $12 L

THAI

Upper East — Jasmine
1119 2nd Ave (at 64th St) — $20
212-517-8854

Upper East — Sa-Woy
1479 1st Ave (at 77th St) — $20
212-744-6374

BANGKOK HOUSE

Established in summer of 2002, Bangkok house has been recognized as one of the best Thai restaurants in Manhattan. It features a great location near both Times Square and all Broadway Theaters. Located one of the top ten best Thai restaurant in NYC by Citysearch
360 W 46th St (bet 8th & 9th Ave) — $15
212-541-5343 www.bangkokhousenyc.com

Midtown West — Chanpen Thai
761 5th Ave (at 51st St) — $20
212-586-6808

Midtown West — Pongsri Thai
244 W 48th St (bet Broadway & 8th Ave) — $20
212-582-8362

YUM YUM 3

YUM YUM 3 is the third and most exciting yet of the Yum Yum family of restaurants. Conveniently located at corner of 46th St and 9th Ave, we offer the most authentically traditional Thai menu and most affordable prices you can find in Manhattan
655 5th Ave (bet corner of 46th St) — $15
212-956-0639 www.yumyum3.com

YUM YUM BANGKOK

Casual-hip atmosphere, inexpensive but very worthwhile cuisine—a fun place to chill. We feature a variety of authentic Thai cuisine, seafood, beef, duck, and chicken dishes, and weekly Chef's special. Prix Fixe Special only $14.95
650 9th Ave (bet 45th & 46th St) — $15
212-262-7244 www.yumbangkoknyc.com

Chelsea — Pad Thai
114 8th Ave (bet 15th & 16th St) — $20
212-691-6226

Chelsea — Pongsri Chelsea
165 W 23rd St (bet 6th & 7th Ave) — $20
212-645-8808

Chinatown — Pongsri Thai
311 2nd Ave (at 18th St) — $20
212-477-2722

Chinatown — Regional Thai
20 7th Ave (bet 21St & 22nd St) — $15
212-807-0672

Chelsea — Royal Siam
240 8th Ave (bet 22nd & 23rd St) — $15
212-741-1732

West Village — Galanga
149 W 4th St (bet Macdougal & 6th) — $15
212-228-4287

West Village — Lemongrass Grill
9 E 13th St (bet 5th Ave & University Pl) — $22
212-242-0606

East Village — Holy Basil
149 2nd Ave (bet 9th & 10th St) — $15
212-460-5567

East Village — Klang
7 St Marks Pl (bet 2nd & 3rd Ave) — $20
212-505-8955

East Village — SEA
75 2nd Ave (bet 4th & 5th St) — $15
212-228-5505

East Village — Spice
60 University Pl (bet 10th & 11th St) — $15
212-982-3758

Lower Manhattan — Kin Khao
171 Spring St (Thompson & W Bway) — $25
212-966-3939

Lower Manhattan — Paep
177 Prince St (bet Sullivan & Thompson St) — $25
212-254-9337

Brooklyn — Lily Thai
615 Grand St (bet Leonard & Lorimer St) — $10
718-218-7522

Brooklyn — Tuk Tuk
204 Smith St (bet Baltic & Butler St) — $12
718-222-5599

VIETNAMESE

Upper West — Saigon Grill
620 Amsterdam Ave (at 90th St) — $21
212-875-9072

Upper East — Asia Grill
1229 2nd Ave (at 65th St) — $20
212-753-9818

Upper East — Vermicelli
1432 2nd Ave (bet 77th & 78th St) — $20
212-288-0868

Kips Bay — PHO32
2 W 32nd St (bet 5th Ave & Broadway) — $15
212-736-0868

Chelsea — Lannam
303 3rd Ave (bet. 27th & 28th St.) — $15
212-686-5188

Chelsea — O Mai
90 9th Ave (bet. 19th & 20th St) — $25
212-633-0550

West Village — Saigon Grill
91 University Pl (bet 11th & 12th St) — $21
212-982-3591

Lower Manhattan — HOIAN
136 W Broadway (bet Thomas & Duane St) — $15
212-233-1339

Lower Manhattan — Nam
110 Reade St (Church & W Broadway) — $25
212-267-1777

Lower Manhattan — Pho Tu Oa
119 Bowery St (bet Hester & Grand St) — $15
212-966-2696

Lower Manhattan — Viet Cafe
345 Greenwich St (bet Harrison and Jay St) — $25
212-431-5888

OTHER

Upper East — Amber
1406 3rd Ave (at 80th St) — $20
212-249-5020

Midtown West — Blue Chili
251 W 51st St (bet 6th & Broadway) — $20
212-489-5237

Midtown West — VYNL
754 9th Ave (bet 50th and 51st St) — $25
212-974-2003

Chelsea — Planet Thailand 212
30 W 24th St (bet 5th & 6th Ave) — $25
212-727-7026

Chelsea — Rice on Lexington Ave
115 Lexington Ave (at 28th St) — $15
212-696-5400

West Village — Cafe Asean
117 W 10th St (Greenwich & 6th Ave) — $22
212-633-0348

East Village — Friendhouse
90 3rd Ave (bet 12th & 13th St) — $15
212-388-1838

East Village — Lannam
121 University Pl (at 13th St) — $20
212-420-1178

East Village — MA*YA
234 E 4th St (bet Ave A & B) — $20
646-313-1957

East Village — Shihi Kitchen
135 1st Ave (bet 9th & St. Marks Pl) — $25
212-614-1805

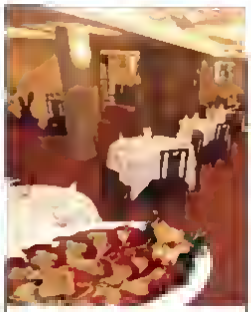
Lower Manhattan — Franklin Station Cafe
222 W Broadway (bet. Franklin & White St) — $10
212-274-8525

Lower Manhattan — Kampuchea Noodle Bar
78 Avington St (at Allen St) — $25
212-529-3901

Lower Manhattan — Rice
292 Elizabeth St. (Houston & Bleecker) — $12
212-226-5775

Brooklyn — Chai Home Kitchen
124 N 6th St (at Berry St.) — $16
718-599-5863

Brooklyn — Planet Thailand
133 N 7th St (bet. Bedford Ave & Berry St) — $24
718-599-5758



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New Jersey **Bistro En**
252 Degraw Ave Teaneck NJ 07666
201-692-0700 $25 L

$$ $25 - 40

CHINESE

Upper East **Cafe Evergreen**
1288 1st Ave. (bet. 69th & 70th St.)
212-744-3288 $30 L

Upper East **Our Plaza Cuisines**
1444 3rd Ave (bet 81st & 82nd St.)
212-288-8888 $32 L

Upper East **Pig Heaven**
1540 2nd Ave. (bet 80th & 81st St.)
212-744-4333 $32 L

Upper East **Shanghai Pavilion**
1378 3rd Ave (bet 76th & 77th St.)
212-585-3388 $37 L

Upper East **Wu Liang Ya**
215 E 79th St (bet. 2nd & 3rd Ave.)
212-534-1199 $25 L

Midtown **Peking Duck House**

BEST PEKING DUCK IN NYC
Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy. www.pekingduckhousenyc.com
236 E 53rd St (bet 2nd & 3rd Ave.)
212-759-8260 $33 L

Midtown East **Tse Yang Restaurant**
34 E 51st St. (bet. Park & Madison Ave.)
212-752-5447 $40 L

Chelsea **Bright Food Shop**
216-218 8th Ave (at 21st St.)
212-243-4433 $26 L

West Village **Chow Bar**
230 W 4th St (W 10 & Christopher St.)
212-633-2212 $38

KOREAN

Midtown East **Korea Palace**
127 E 54th St (bet. Park & Lexington Ave.)
212-832-9350 $35 L

Koreatown **Kang Suh**
1250 Broadway (at 32nd St.)
212-564-5545 $30 L

West Village **Do Hwa**
55 Carmine St (at Bedford St.)
212-414-1224 $39 L

THAI

Upper West **Land**
450 Amsterdam Ave (bet. 81st & 82nd St.)
212-501-8121 $26 L

Midtown West **Chat Hame Kitchen**
830 8th Ave
212-707-8778 $30 L

Chelsea **Jaya Thai**
511 3rd Ave (bet. 29th & 29th St.)
212-683-1330 $28 L

VIETNAMESE

Midtown East **Boi**
240 E 44th St (bet. 2nd & 3rd Ave.)
212-681-8541 $40 L

Chelsea **Bao Noodles**
351 2nd Ave (bet. 22nd & 23rd St.)
212-725-7770 $26 L

Lower Manhattan **Mai House**
108 Franklin St (Greenwich and Hudson)
212-431-0506 $35

OTHER

Upper West **Hispaniola**
839 W 181st St (at Cabrini Blvd.)
212-740-5222 $39 L

Upper West **Penang**
240 Columbus Ave. (bet. 71st & 72nd St.)
212-769-3988 $30 L

Upper West **Rain**
100 W82nd St (Amsterdam & Columbus)
212-501-0776 $40

Midtown West **Rue 57**
90 W 57th St (at 6th Ave.)
212-307-5656 $40 L

West Village **Goho**
401 6th Ave (bet. 8th & Waverly St.)
212-255-3242 $31 L

East Village **O G**
507 E 6th St (bet Ave A & B)
212-477-4649 $30

Lower Manhattan **CHUBO**

chubo

Chef/Owner Claude Chassagne creates a beautiful marriage of Asian and French flavor with seasonal and local ingredients. Chubo offers a three-course Prix Fixe for $25 on Tuesdays & Wednesdays, where dishes are prepared with the most seasonal ingredients.
6 Clinton St (bet E Houston & Stanton St.) $40 M
212-674-8300 www.chubo.com

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042
973-233-9400 $30 L

$$$ $41 - 65

CHINESE

Upper West **Shun Lee West**
43 W65 St (Columbus & Central Pk W.)
212-595-8895 $52 L

Upper East **Philippe**
33 E 60th St. (bet Madison & Park Ave.)
212-644-8885 $60 L

Midtown West **China Grill**
683 Ruiling, 60 W 53rd St (at 6th Ave.)
212-333-7766 $65 L

Midtown East **Chiam Chinesa Cuisina**
160 E 48th St (bet. Lexington & 3rd Ave.)
212-371-2323 $44 L

Midtown East **Chin Chin**
218 E 49th St (bet 2nd & 3rd Ave.)
212-888-4555 $46 L

Midtown East **Shun Lee Palace**
155 E 55th St (bet Lexington & 3rd Ave.)
212-371-8844 $52 L

Lower Manhattan **Mr. Chow Tribeca**
121 Hudson St (at N Moore St.)
212-965-9500 $60

KOREAN

Lower Manhattan **Woo Lae Oak**
148 Mercer St. (bet E Houston & Prince St.)
212-925-9200 $50 L

THAI

Lower Manhattan **Kittichai**
60 Thompson St (bet Broome & Spring)
212-219-2000 $56 L

VIETNAMESE

Midtown East **Le Colonial**
149 E 57th St (bet Lexington & 3rd Ave.)
212-752-0808 $50 L

OTHER

Upper West **Ruby's Fou's Uptown**
2182 Broadway (bet. 77th & 78th St.)
212-724-6700 $41 L

Midtown East **Aja Asian Bistro**
1000 1st Ave (bet. 58th & 59th St.)
212-894-8008 $43 L

Midtown East **Asia De Cuba**
237 Madison Ave (bet 37th & 38th St.)
212-725-7755 $50 L

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(bet. 45th & 46th St)
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www.yumbangkoknyc.com

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tel. 212-956-0639
www.yumyum3.com

ADVERTISEMENT

Top Seafood for Top Chefs

Japanese cuisine has a surprising number of things in common with other types of cooking such as Italian, French, Chinese and you name it **CHANTO**, a fine Japanese cuisine restaurant in West Village of Manhattan, amazes you with unimaginable arrangement of Japanese food

Mr Kiyotaka Shinoki, the executive chef of CHANTO, has plentiful experience in different culinary styles, Chinese, French, Italian and Japanese With all that, he offers New York gourmands the best of modern and authentic Japanese style food

"New York is different from Tokyo in terms of what people get to know the new restaurant, ' Mr Shinoki admits He was however sure that New Yorkers are the right people who would recognize and appreciate the authenticity of his cooking. He is also aware that New York City has enough suppliers of food with the level he would demands for His creative cooking is perfect for the market in New York City since he combines different culinary styles but keeps the fundamental characteristics of each style that maximize the excellence of each ingredient

Azuma Foods the seafood ingredient supplier, takes care of major parts of the quality of ingredient Among their large varieties of seafood ingredients and processed seafood products, Mr Shinoki picked two unconventional items, squid beaks and cod's organ Mr Shinoki's theory that connects Japanese and Italian cooking methods makes these two not-particularly-appetizing seafood items into indescribable art piece of luxurious modern Japanese dishes

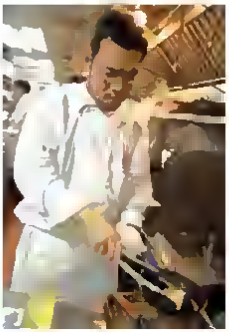
Even if he takes Italian and French cooking methods, Mr. Shinoki keeps

Spicy squid fritto with Italian lettuce coleslaw features Azuma Foods one of the unique products, squid beaks Mr Shinoki cooks them in fritto (Italian deep-fry) and serves with full of Italian and Japanese flavors. It is served in a reasonable stack on the one-of a-kind pottery art piece

Azuma Foods' black cod s organ is one of Japanese delicacies Under CHANTO Restaurant's supervisor cooking method it becomes a fabulous entrée served with seasonal vegetables prepared in Italian and French styles

very Japanese ingredients such as pickled black cod, black sesame, oba (Japanese basil) and sea kelp Among the top quality of varieties of styles, Azuma Foods' top-of-the line seafood products produces the highest Japanese flavor and the ingredient's original taste

Mr Shinoki is very aware of how to apply the best part of two different cooking styles "Japanese and Italian styles both have a very similar method – maximizing the original flavor of each ingredient That is why the two styles go together very well " In order to accomplish the highest level of this modern cooking, the ingredient quality is the key Once Azuma Foods' product is brought into Mr Shinoki's kitchen, his sophisticated cooking technique and unlimited creativity match the fresh flavor and high quality of Azuma Foods' products Azuma Foods certainly supports the highest quality of food and attracts chefs in the highest level in all styles of cooking As a result, New York remains the greatest gourmet city in the world



Not only Japanese Mr Shinoki has techniques in Italian, Chinese and French styles. He focuses on the seasonal ingredients and picks the best matching style Even for Azuma Foods' products that are usually used for Japanese dishes, he applies butter sauce and French style cutting and uses dressing to decorate the plate

CHANTO Restaurant is located at 133 7th Avenue South (between West 10th Street and Charles Street). Phone 212-463-8686

Expand your cooking and presentation horizon!
To learn more about Azuma visit their informative website **azumafoods.com**, or call their friendly sales representatives in the Northeast office at **(201) 372-1112**

Azuma Foods International Inc., USA
20 Murray Hill Parkway suite 130 East Rutherford, NJ 07073

Cook Japanese Dishes at home

–Much easier than you think

The Japanese Adapted Worcester Sauce for their Favorite Dishes

Worcester sauce is a ripened fruit or vegetable, juiced or pureed and adjusted by adding salt, sugar, vinegar, and spice according to taste. There are varying consistencies used in a range of Japanese comfort foods. For example, thick sauce is served with tonkatsu (pork cutlets), medium thick sauce with okonomiyaki ("anything you like" pancakes) and so on.

The original Worcestershire sauce in England includes anchovy, tamarind (a tropical fruit), shallots, cloves, and garlic. The Japanese adaptation–simply called Worcester sauce – mixes puree or juice with sac charade, vinegar, salt, spice, starch, and caramel sauce. This most popular of sauces is dark brown or black in color, and, sweet, salty, and sour to the taste.

Bottled Sauces for Comfort Cooking

Sauces are an essential aspect of "comfort food" cooking in Japan and vary in consistency, concentration and flavor. The most popular is Worcester sauce, a Japanese adaptation of the Indian-influenced English Worcestershire sauce. Other sauces–thick to less thick in consistency–include tonkatsu sauce, chuno, teriyaki, yakisoba, and okonomiyaki. Worcester sauce–called "sosu" in Japanese, is made using various vegetables, fruits and spices in addition to vinegar, salt, and sugar. Teriyaki sauce is a simple concoction of soy sauce, mirin, and sugar. Okonomi sauce is quite similar to Worcester sauce. Adding some ketchup and soy sauce makes yakisoba sauce. Of course, you'll find a variety of sauces at any Japanese supermarket.

Go Shopping! Find Your Sauce

As I entered the maze of imported goods at Mitsuwa Supermarket (595 River Road, Edgewater, NJ, 201-941-9113) across the Hudson River, I found that all the products were ordered to perfection on the shelves. Go to any aisle and you'll find a great variety of products well stocked. Most are commercial names but it's common to find some rare and authentic regional imports. I wanted to stock up on some sauces for my kitchen, so I headed over to the sauce aisle next to the one with condiments like soy sauce and vinegar. It's not hard to miss the sauces as hundreds of bottles in different shades of brown are arranged by type and brand name. You'll find Otafuku and Bulldog brands, which pretty much are the duopolies on the shelves. Bulldog Worcestershire sauce is the most popular and costs $4.99 for 10.1 Fl. Oz. Otafuku makes a basic Okonomi sauce, packaged in a soft plastic tube-like bottle (much like Kewpie Mayonnaise) that costs about $3.99 for 17.2 Fl. Oz.

photos by Takuya Sakamoto

Cooking Advisor

Reiko Yamada

A celebrity-cooking teacher in Tokyo, Reiko Yamada brings a special creativity to her sophisticated cuisine. Her warm personality and wealth of cooking knowledge keep her classes highly sought after. An advisor to health institutions and food service providers, Mr. Yamada also develops menus for some of Tokyo's leading restaurants.
Reiko-cooking@nifty.com reiko-cooking@bezweb.ne.jp

Boiled Eggs with Worcester Sauce

kcal — eggs only

INGREDIENTS

❑ **Boiled eggs** – 4 ❑ **Worcester sauce** – 1 Cup ❑ **Vinegar** – 1Cup

*The Worcester sauce and vinegar should be the same amount.

INSTRUCTIONS

1. Pickle the boiled eggs with Worcester sauce and vinegar for the night. Occasionally move the eggs around.
2. The eggs can be decorated in salads.

KUSHIAGE (Vegetables, cheese & meat fried on skewers)

348 kcal

INGREDIENTS

❑ **Green asparagus, eggplant, pumpkin, cheese, sausage, and mushrooms**
Coating ❑ **Flour** – 1C ❑ **Egg** – 1 ❑ **Water** – 1/2 C ❑ **Breadcrumbs** – 1C
❑ **Thick sauce** *pork cutlet sauce

INSTRUCTIONS

1. Cut the vegetables and cheese into bite size pieces
2. Make the coating
3. Stick the ingredients through the skewers.
4. Coat with breadcrumbs and fry
5. Eat them with the sauce.

photos by Naoko Nagai

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake.

GROCERY

JAS Mart 1
2647 Broadway (bet. 110th & 111th St.) | Japanese
212-865-4760

M2M B way & 114th
2535 Broadway (bet. 114th & 115th St.) | Japanese
212-280-6600

47St Japanese Deli
143 E 47th St (bet Lexington & 3rd Ave.) | Japanese
212-613-0675

Katagiri & Co. Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.) | Japanese
212-755-3668

Yagura
24 E. 41st St. (bet. 5th & Madison Ave.) | Japanese
212-575-3777

Han Ah Reum
25 W 32nd St (bet. Broadway & 5th Ave) | Korean
212-695-3283

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) | Korean
212-244-1115

CHEZ NDAH

Japanese grocery store CHEZ NDAH is now open in the quiet neighborhood of West Village! Display space for Japanese knives and tableware. Enjoy Cafe to relax after shopping.

500 Washington St. (bet. Morton & Leroy) 212-675-4204 | Japanese Grocery

JAS Mart 2
35 St. Marks Pl. (bet. 2nd & 3rd Ave.) | Japanese
212-420-6370

JAS Mart 3
34 E. 23rd St. (bet. Park & Madison Ave.) | Japanese
212-387-8882

M2M E. Village
200 E. 11th St. (at 3rd Ave.) | Japanese
212-353-2698

Sunrise Mart
4 Stuyvesant St. 2nd Fl. (3rd Ave. & 9th St.) | Japanese
212-598-3040

Pearl River Mart
477 Broadway (Grand St. & Broome St.) | Chinese
800-878-2446

Sunrise Mart, SoHo
494 Broome St. (W Broadway & Wooster) | Japanese
212-219-0033

Tonjin Mart
51 Mulberry St. (bet. Canal & Bayard St.) | Japanese
212-962-6622

Tonjin Mart
6818 Fort Hamilton Pkwy (at 68th & 69th St.) | Japanese
718-238-0373

Family Market
29-15 Broadway (bet. 29th & 30th St.) | Japanese
718-358-7925

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.) | Japanese
718-268-7220

Asian Market
91 Colvin Ave. Albany NY 12206 | Chinese
518-458-8166

DAIDO
522 Mamaroneck Ave. White Plains NY | Japanese
914-683-5735

DS Seafood
14-19 North Central Ave. Hartsdale NY 10530 | Japanese
914-946-0965

Fuji Mart Corp. Scarsdale
816 White Plains Rd. Scarsdale NY 10583 | Japanese
914-472-1668

Kam San Foods, LLC.
22 Barker Ave. White Plains NY 10601 | Japanese
914-429-4500

Maidi-Ya
19 North Central Ave. Hartsdale NY 10530 | Japanese
914-946-2178

Dishinbo
203 Halstead Ave. Harrison NY 10528 | Japanese
914-835-4300

Nara Japanese Foods
165A Main St. Port Washington NY 11050 | Japanese
516-883-1835

Shin Nippon Do
63 Main St. Port Washington NY 11577 | Japanese
516-625-1614

Toyo Foods
625 Port Washington Blvd. Port WA, NY | Japanese
516-944-6414

DAIDO
1385 16th St. Fort Lee NJ 07024 | Japanese
201-944-0020

Family Market NJ
10 Franklin Tpk. Waldwick NJ 07463 | Japanese
201-444-5133

Mitsuwa Marketplace
595 River Rd. Edgewater NJ 07020 | Japanese
201-941-9113

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 | Japanese
201-670-0882

Fuji Mart
1212 E. Putnam Ave. Riverside CT 06878 | Japanese
203-698-2107

J-Mart
15 Orange St. New Haven CT 06510 | Korean
203-782-1234

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.) | Sake
212-932-0990

Nancy's Wine
312 Columbus Ave. (bet. 74th & 75th St.) | Sake
212-877-4040

Garnet Wine
525 Lexington Ave. (bet. 68th & 69th St.) | Sake
212-772-3211

Mister Wright
1583 3rd Ave. (bet. 89th & 90th St.) | Sake
212-722-4564

Ambassador Wine
1020 2nd Ave. (at 54th St.) | Sake
212-421-5076

Landmark wine
197 W. 23rd St. (6th & 7th Ave.) | Sake, Shochu
212-242-2323

Union SQ Wine
140 5th Ave. (at 19th St.) | Sake, Shochu
212-675-6100

LEDU WINES
400 Washington St. (at Leroy St.) | Sake
212-924-6999

Astor Wine
399 Lafayette St. (at 4th St.) | Sake
212-674-7521

MJK liquor
101 3rd Ave. (bet. 15th & 16th St.) | Sake
212-475-8168

Warehouse Wines
735 Broadway (at W 8th St.) | Sake
212-982-7770

East Village Wine
168 Stanton St. (bet. Clinton & Attorney) | Sake
212-356-7700

Granyette Wine
151 Grand St. (bet. Crosby & Lafayette St) | Shochu
212-925-1296

New York Wine EX
5 Broadway (bet. Morris & Battery Pl.) | Sake
212-422-0222

September Wines L.E.S
100 Stanton St. (at Ludlow St.) | Sake
212-388-0770

Heights Chateau
123 Atlantic Ave. Brooklyn NY 11201 | Sake
718-330-0963

Smith and Vine
255 Smith St. (bet. Douglass & Degraw) | Sake
718-243-2864

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12 N. Central Ave. Hartsdale NY 10530 914-949-5900 | Sake/Shochu

Dehto Super Market
420 Washington St. Hoboken, NJ 07030 | Sake, Shochu
201-420-7500

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd
55-30 48th Street Maspeth NY 11378 | Food
718-729-9811

Daiei Trading Co., Inc.
14-50 128th St. College Point, NY 11356 | Food
718-539-7100

JFC International Inc
40 Varick Ave. Brooklyn NY 11237 | Food, Sake
718-456-8805

Nishimoto Trading Co
802 Washington Ave. Carlstadt NJ 07072 | Food, Sake
201-804-1900

NY Mutual Trading Inc
25 Knickerbockers Rd. Moonachie NJ 07074 | Food, Sake
201-833-8555

Wine of Japan Import
235 W. Parkway, Pompton Plains NJ 07444 | Sake
973-835-8585

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Morinaga Tofu Puree amazes 40-year veteran chef

Three months ago, Mr. Suda, the executive chef at Matsushima Restaurant, first encountered Morinaga Tofu Puree and it was love at first sight. He was inspired by the tofu to scale new creative heights and here he talks about his love affair with this innovative ingredient.

The super fine texture allows easy handling.

"I thought it was just a flop of soy milk when I first opened the package," Mr. Suda says, laughing. But the truth is that he loves "the flop of soy milk." Morinaga Tofu Puree is thicker than soy milk but not quite as firm as silken tofu. It actually separates, with the heavier part staying on the bottom, but after mixing it for just a few seconds it becomes creamy and smooth giving you a mousse-like texture with very little effort, a result you can never achieve by blending or straining ordinary tofu. Mr. Suda especially likes the texture. "It is so fine that I immediately thought it was a nano-technology tofu. It's amazingly silky." This delicacy of texture makes it perfectly suited for a fine dining establishment like Matsushima.

Take Matsushima's popular dish, "Miso-marinated Daikon Radish Steak." Mr. Suda uses Morinaga Tofu Puree to thicken its sauce. He shows us the basic sauce, which looks extremely thick. He explains, "When we serve hot foods, the sauce must be hot as well. In general, the sauces tend to be thinner, so we like to have a certain degree of thickness to the sauce." Since Morinaga Tofu Puree separates out into its heavier and lighter parts, chefs can easily control its thickness.

After churning it for a few seconds, you'll get a creamy texture.

It draws out the flavors of other ingredients.

Flavor is another factor that attracts Mr. Suda. He actually loves the "flavorless-ness" of Morinaga Tofu Puree. "It combines with other ingredients easily, making them mild, and drawing out their flavor. But what I like most is that it never overpowers the dish. Rather, it complements it." Morinaga Tofu Puree boasts of a very slight, almost undetectable, "soy aftertaste," and so it becomes a perfect "glue" for ingredients under the magic hands of an experienced chef.

Variation is limitless.

Amazed by the new product, Mr. Suda repeatedly emphasizes, "Its variation is limitless. It is easy to create at least 2000 kinds of tofu dishes from the puree." He has a lot of experience making "Tofu Kaiseki," the traditional tea ceremony dishes made from tofu products. Morinaga Tofu Puree will definitely increase the length of his tofu menu.

Morinaga Tofu Puree is an innovative product with a low soy aftertaste. It is made from organic soybeans grown in the US. Like Mori-Nu Tofu, it contains no preservatives and comes as an aseptic package which allow you to keep it at room temperature.

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With his 40-year career in Japanese cuisine, Osamu Suda, the executive chef of Matsushima Restaurant, has headed this authentic Japanese restaurant for 10 years.

Matsushima Restaurant
595 River Rd., Edgewater, NJ 07020
TEL. 201-945-9450

❶ Morinaga Tofu Puree is discretely hidden in the sauce of this dish. The crispy texture of fried seafood & mashed sweet potatoes create harmony in your mouth. ❷ Sesame flavored sauce perfectly matches these delicate seasonal vegetables. Its creamy texture enhances the elegance of this dish. ❸ Even a strongly flavored sauce can include Morinaga Tofu Puree. In this case, it helps give texture.

OCTOBER 1ST: SAKE DAY

Ever since the Sake Taxatio[illegible] was im[illegible] h[illegible] produced from October to Sept[illegible] October [illegible] designated "Sake Day" to mark the n[illegible] alen[illegible] year in sake produc[illegible] Behind a premium sake, [illegible] This feat[illegible] story introduces va[illegible] sake and shochu that ar[illegible] availa[illegible] Ne[illegible] From North to South, [illegible] atures the history and philosophy o[illegible] h brewe[illegible] as well as characteris[illegible] ving styl[illegible] and p[illegible]ring [illegible] he sake that it produces. And last but [illegible] e whiskey Yamazaki the pride of J[illegible]

ALCOHOL: Alcohol by volume (ABV), [illegible]
SMV Sake meter value. If the [illegible]
If the number is negative, the [illegible]
ACIDITY: If the number is high, h[illegible]
high-acidity [illegible] with sashimi

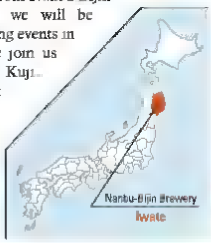
Stores and restaurants listed in "Where to buy" and "Restaurant serving" are as of 9/14/2007
Please drink responsibly

Nanbu-Bijin Tokubetsu Junmai

ALCOHOL: 15.5% ★ SMV: +5 ★ ACIDITY: 1.5

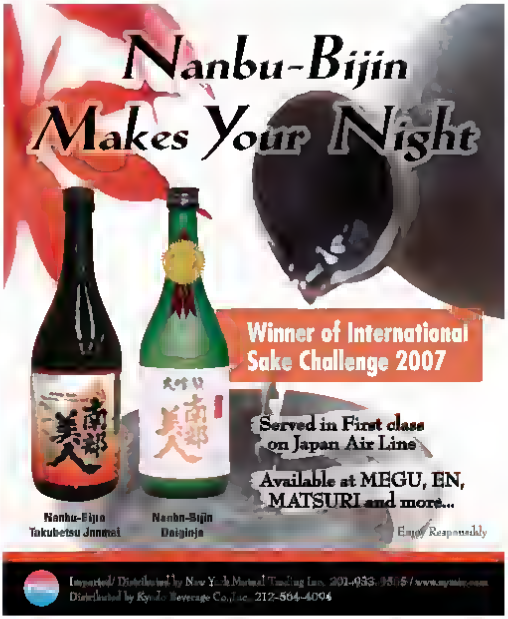
Mr Kosuke Kuji (President)

Nanbu Bijin is brewed to bring out the best flavor and aroma in the locally harvested Ginotome rice that is polished to 55% of its original size. The sweet and smooth flavor is reminiscent of a ripened melon, and its rich nutty and fruity aroma is followed by a light aftertaste. It is exceptional on the tongue but subtle, so it pairs perfectly with Japanese food, especially well with oysters, sushi and sashimi. Nanbu Bijin Brewery started exporting their products to the U.S. 10 years ago, and in New York, there are a lot of restaurants where you can taste different kinds of sake from Nanbu Bijin Brewery. "In October we will be holding many sake tasting events in NYC. So, please come join us and enjoy our sake." Mr Kuji, 5th generation president



Where to buy Nanbu-Bijin
Shugo

Restaurants serving Nanbu-Bijin
Yama, Chanto, Kun Gang San, Sake Hana, Sushiden, Izakaya Ten, Megu, Shimizu, Dobbel, Shaburi, En, Soba Koh, Sakagura, Ichimura

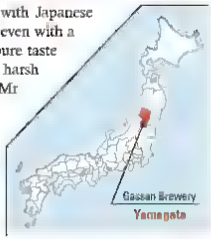


Ginrei Gassan Junmai Ginjo Gassan no Yuki

ALCOHOL: 15-17% ★ SMV: +1 ★ ACIDITY: 1.3

Mr Masaaki Nunomiya (Brew Master)

Gassan Brewery is located in Yamagata prefecture where winter is harsh with heavy snow and cold temperature but very advantageous for sake production. The two main ingredients Dewa Sansan rice and Gassan Natural Water are both from this region. Gassan no Yuki is translated "the snow of Mt Gassan", and the permanent snow of Mt Gassan is a signature of Yamagata prefecture. Gassan's melting snow seeps into the ground and after 300 to 400 years, it springs out as Gassan Natural Water which is one of the top 100 natural water in Japan. This sake is sophisticated and well rounded with elegant aroma. Pair it with Japanese food, seafood dishes or even with a sandwich. "Enjoy the pure taste squeezed during a harsh winter of Yamagata", Mr Nunomiya, Brew Master



Where to buy Gassan no Yuki
Acker Merall & Condit Wines, 7th Ave. Wine & Liquors Co

Restaurants serving Gassan no Yuki
Bao Noodles, Buddha Bar, Inaniku, Kyoya, Omido, Rosanjin, Sapporo East

Hakuro Suishu Junmai Ginjo

ALCOHOL: 16.5% ★ SMV: +1 ★ ACIDITY: 1.1

Mr. Masao Aisawa (President)

Takenotsuyu Brewery prides itself on using only local ingredients. Hakuro Suishu is brewed from 100% Yamagata rice and Dewasanzan Natural Water pumped from a 986 ft well on site. Dewasanzan Natural Water is a renowned soft alkaline water that contains few or no minerals. It contributes to the smooth and sweet flavor of sake, but requires additional care to balance its flavor. Takenotsuyu Brewery has utilized both traditional and modern technologies to create the perfectly balanced sake. The alluring melting quality with bursting aroma, followed by the refreshing aftertaste, will make you come back for more. "Sake is full of nutrients. If you don't like taking dietary supplements, we recommend our delicious sake to accompany your dinner", Mr. Aisawa, President.

Where to buy Hakuro Suishu
Landmark Wine & Sake

Restaurants serving Hakuro Suishu
Sakagura, Megu Tribeca, Taka Sushi, Izakaya Riki

Tasting is Believing

Japan National New Sake Appraisal: Gold Medals, 5th consecutive year. Won the Top Prize of continuous winning years for the first division among Japan.

International Wine Challenge: 5 entries were awarded. Takenotsuyu Junmai (Bronze), Daikoshu Yuzuki (Bronze), Junmai Daiginjo Hagurosan (Bronze), Daiginjo kurako-ryu (Bronze), Junmai Ginjo Hakuro Suishu (Commended)

Enjoy Responsibly

Rice • Water • People • God - 100% local ingredients
Takenotsuyu Brewery 133 Tayamae, Inomata Shinden, Haguro, Tsuruoka City, Yamagata 997 0152 / www.takenotsuyu.com

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Maihime Junmai Ginjo

ALCOHOL: 15.6% ★ SMV: +3 ★ ACIDITY: 1.5

Mr. Junji Tsuchihashi (President)

Maihime Junmai Ginjo is characterized by an aroma of billowing richness and smooth flavor followed by a soft and crisp aftertaste. Created with the groundwater from the mountains of Nagano and locally produced Miyamanishiki rice milled down to 50 % of its original size. Maihime is best served cold or slightly warmed and pairs beautifully with mild flavored dishes such as squid tempura, cream stew and seafood salad. The name Maihime (Dancing Princess) comes from a newspaper column series, Maihime, in 1950 by renowned essayist Yasunari Kawabata and Maihime Junmai Ginjo has been their bestseller ever since. "Cold climate of Suwa City makes it conducive for sake production, and there are 5 sake breweries in the area. Please come visit us if you are near," said Mr. Tsuchihashi.

Restaurants serving Maihime
K Sushi Japanese Fusion, Sakagura

伝統 Tradition
磨かれた技 Mastery
真心 Generocity

Garyubai Junmai Ginjo Muroka Genshu

ALCOHOL: 16.5% ★ SMV: +3 ★ ACIDITY: 1.3

Mr Katsuhito Suzuki (President)

GARYUBAI is produced with approximately 600kg of Yamadanishiki rice from Hyogo Prefecture, polished down 55% to its core and the renowned pure groundwater from the Okitsu River. Sanwa Brewery, which has been producing quality sake since 1686, created GARYUBAI to challenge their standard of no compromise and no shortcuts. GARYUBAI was awarded Grand Gold Prize from over 300 entries in International Sake Challenge 2007. It is a high impact sake bursting with the aroma of sweet pea flowers and golden apples. Its fruity notes, without the acidic bite, are wonderful with plain seafood dishes such as sashimi or seafood salad. Serve chilled or at room temperature. "We are proud to present our supreme quality sake from the other side of the Pacific Ocean," Mr Suzuki, President.

Where to buy Garyubai
Acker Merrall & Condit

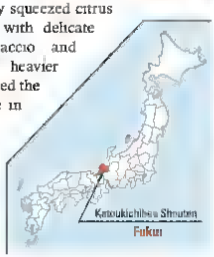
Restaurants serving Garyubai
Thai Montague, Cube 63, Takahachi, W Restaurant

Born: Muroka Nama Genshu (Junmai Daiginjo)

ALCOHOL: 17.8% ★ SMV: +4 ★ ACIDITY: 1.4

Mr Atsuhida Kato (President)

The production of Born begins with a careful preparation of its ingredients. A special strain of Yamadanishiki rice known as the highest grade rice, is polished until only 50% of the original remains. It is then fermented with the groundwater of the Hakusan peaks, pumped from a 605 ft well, and Katoukichibee Shouten's home-grown yeast malt. Aged in a regulated 5°F environment over 10 months before shipping. Born possesses a fresh, full bodied flavor with a rich aroma of fresh grapefruit. It is a versatile sake, serve sparkling cold, straight up, on the rocks, or with freshly squeezed citrus fruits. It is wonderful with delicate dishes such as carpaccio and sashimi or even with heavier creamy dishes. 'We sealed the fresh and flavorful sake in Born." Mr Kato, 11th Generation President.



Where to buy Born Muroka Nama Genshu
Landmark Wine & Sake

Restaurants serving Born Muroka Nama Genshu
Sakagura, Kyoya, Hibino, Taka Sushi, Taka Sushi, Kotobuki, Nanase, Sazan, Sushi Jun, Neo

Horin Junmai Daiginjo

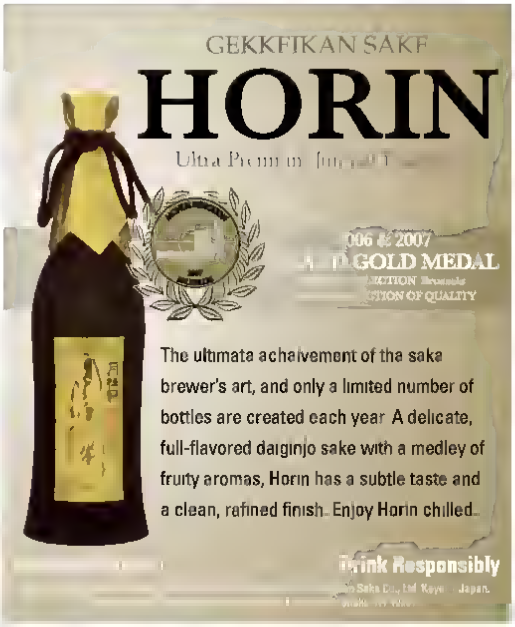
ALCOHOL: 16% ★ SMV: +2 ★ ACIDITY: 1.5

Ph D Tetsuyoshi Suizu (President)

Established in 1637, Gekkeikan has aspired to create the best sake in the world with the motto: Quality, Creativity and Humanity. The U S production began in 1989, but the entire production of Horin takes place in the Kyoto headquarters. Carefully selected premium rice is polished to 50% of its original size and slow brewed at low temperatures with spring water from the Fushimi region. Horin was awarded the Grand Gold Medal from Monde Selection in 2006 and 2007, for its refreshingly fruity aroma and mild flavor. Serve it chilled at about 50°F and pair it with sashimi using Ponzu sauce instead of Soy sauce. 'Gekkeikan has been awarded Gold Standard from Japan National Sake Appraisal for 25 years in a row. Enjoy the taste created with 370 years of mastery,' Mr Suizu, Gekkeikan Sake USA, President

Where to buy Horin
Shugo Mitsuwa Union Square Wine & Spirits
Landmark Wine & Sake

Restaurants serving Horin
Ichiriki Tao Ku Hajime Sushi Mikasa

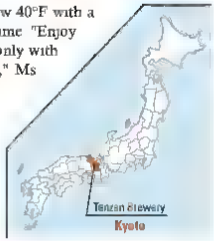


Japon Sparkling Sake

ALCOHOL: 8.5% ★ SMV: -60 ★ ACIDITY: 5.8

Ms. Nagisa Hasegawa (Brew Master)

Located near the upstream of Katsura River West of Japan's ancient capital Kyoto, Tanzan brewery has been making finest sakes for over a century. Their 5th generation brew master is an innovative woman. A female brew master is still a rare phenomenon in the traditional world of sake, and she brought fresh visions and created new sake to meet women and young people's tastes. JAPON is produced with the groundwater from Mt Atago and Gohyakumangoku rice which Tanzan Brewery cultivates on site, to control its quality. It is a light and smooth sparkling sake reminiscent of a Champagne, and makes an excellent aperitif. Serve chilled below 40°F with a splash of fresh lemon or lime. "Enjoy the taste of sake created only with Kyoto's local ingredients," Ms Hasegawa, Brew Master



Where to buy Japon
Wegmans Ramsey Ridgewood Liquor Store, Mitsuwa

Restaurants serving Japon
Yozakura Tokyo Seoul Midor Matsu

Hana Awaka Sparkling Sake

ALCOHOL: 7% ★ SMV: -60 ★ ACIDITY: 2.9

Mr Seiji Takaha
(Eastern Reg on Manager)

Celebrating its 28th year in the US Ozeki was the first major sake brewery to begin production outside of Japan. Available from this September Ozeki's new product Hana Awaka (Sparkling Flower) is a refreshing sparkling sake launched in the fall of 2002 upon an extensive market research with women in their twenties and thirties Created by Japanese women who love fresh ideas and delicious foods, it brings your taste buds alive with bursting sweetness and tangy bubbles With its floral aroma and light bubbles in a 7% low alcohol sake, Hana Awaka is a new refreshing alternative to regular sake Best served chilled for maximum flavor 'Hana Awaka is a light sake that is very easy to drink Try it with light meals or brunch,' Mr. Takaha, Eastern Region Manager

Where to buy Hana Awaka
Mitsuwa El zabeth St. Sam War

Restaurants serving Hana Awaka
Hiro Chikumi Kyoto Sushi Yozakura East Izumi Tenzan

Hana Awaka 花泡香

-Brighten your d "Sparkling Flower" Sake

Popular in JAPAN!

Ozeki Hana Awaka (Sparkling Flower) is a refreshing sparkling sake Created by Japanese women who love fresh ideas and delicious foods, it brings alive your taste buds with bursting sweetness and tangy bubbles. It makes a perfect drink for brunch or dessert Best served chilled for maximum flavor.

Sake Meter Value -60 Alcohol 7% Acidity 2 9

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Chiyomusubi Tokubetsu Junmai

ALCOHOL: 15.5% ★ SMV: +3 ★ ACIDITY: 1.5

Mr Haruo Okasora
(President)

In Tottori Prefecture amidst the Sea of Japan Chiyomusubi Brewery has been producing sake for 146 years The two tons of water used in their sake production is brought from the Chugoku mountains about 16 miles from the brewery Another ingredient is locally grown rice, Gohyakumangoku, milled down to 55% of its original size to the core Unfiltered sake is bottled before undergoing the pasteurization process for pure and stable flavor, as well as to refine its elegant, fruity aroma Its rich texture feels sumptuous against seafood dishes such as sautéed scallops and shellfish sashimi ' Sake is rich in Amino Acids and other valuable nutrients Naturally seasoned Japanese dishes together with sake in good spirit will enhance your health," said Mr Okasora

Where to buy Chiyomusubi
Ambassador Wine & Spirits-Landmark Wine & Sake

Restaurants serving Chiyomusubi
Hatsuhana Koi-Megu Midtown Sakagura-Matsuri Taka Sushi Bozu Chibis Bar, Le Mu Japonais

Superior Technique and Philosophy of Izumo School Brew Master

Chiyomusubi's Contract Rice Farmer
Daisen Organic Club President
Mr & Mrs Noboru Kanda

Chiyomusubi Tokubetsu Junmai
Chiyomusubi Daiginjo

Tadayoshi Iwahara
Brew Master

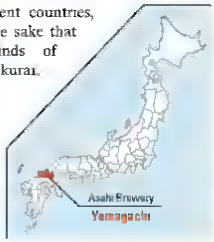
Chiyomusubi Brewery Co Ltd
131 Tasho machi Sakaminato shi Tottori JAPAN
TEL 0859-42 3191 www.chukai.ne.jp/~sake88/
Distributed by JFC

Dassai 23 (Niwari Sanbu) Junmai Daiginjo

ALCOHOL: 15-16% ★ SMV: +3 ★ ACIDITY: 1.3

Mr Kazuhiro Sakurai (Vice President)

Asahi Brewery produces sake all year round to deliver the freshest, most robust sake possible. The sake rice for Dassai 23 is milled down until only 23% of its original remains. This is the highest degree of milling in the world and you can taste the difference in its delicate flavor and balanced acidity. It has a superb fruity aroma with natural sweetness of honeydew, followed by a finish characterized as fresh and vibrant. Dassai 23 is meant to be savored to enjoy the flavor and the aroma. It pairs beautifully with white fish sashimi. Best served chilled around 40° to 50°F. "Dassai 23 is exported to 13 different countries, and we strive to create sake that will delight all kinds of palettes," said Mr. Sakurai, Vice President.



Where to buy Dassai 23
Astor Wine, Landmark Wine & Sake

Restaurants serving Dassai 23
Totto Sushi, Soki 15 East, Sake Hana, Chanto, Sushi of Gari, Donguri, Sakagura, Sushiden, Megu, En, Sachiko's on Clinton, Chanterelle

Announcement

Asahi Brewery produces sake all year round to deliver the freshest, most robust sake that will delight all kinds of palettes.

Beginning next month, Asahi Brewery will be featured in Chopsticks NY to introduce Dassai enthusiasts and restaurants where you can enjoy Dassai.

Jizake Tenzan Junmai Genshu

ALCOHOL: 18% ★ SMV: +2 ★ ACIDITY: 1.8

Mr. Jun Goto (Brew Master)

Japanese people believe that the presence of fireflies over a river signifies pure water. Tenzan Brewery is located in Ogi City, it is known for the clear, pure water that comes from the mountains of Tenzan and is among the most popular places for fireflies in Japan. Established in 1875, Tenzan brewery has been designated a national cultural heritage site and a Saga prefecture's historical monument. The water from Tenzan mountains with locally harvested rice, milled to 60% of its original size, produces Jizake Tenzan. It has a full-bodied flavor balanced to perfection with pleasant tanginess. Serve room temperature, slightly chilled, or on the rocks.

"Jizake Tenzan is brewed to bring out the best flavor in sake rice. Enjoy it with stews or meat," Mr. Goto, Brew Master.

Where to buy Jizake Tenzan
Seventh Ave. Wine & Liquors Co., Chelsea Wine Vault

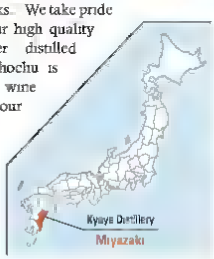
Restaurants serving Jizake Tenzan
Aki Bozu, Blue Ribbon, Chanto, Japonica, Ono, Sushi Zen, Sushi Samba, Soto, Tenzan, Yakiniku West

Kappa no Sasoi-mizu (Authentic Imo Shochu)

ABV: 20% ★ SWEET POTATO

Mr Shin chiro Watanabe (Pres dent)

Kappa no Sasoi mizu is produced from locally grown sweet potatoes and rice malt fermented in great earthen pots with a single pot distillation under reduced pressure. This method has been Kyoya Distillery's tradition since 1834. The winner of 2006 Monde Selection Grand Gold Medal and numerous other competitions, Kappa no Sasoi-mizu has distinct aromas of apricot, pear and green grass, with the flavor of citrus fruits orange peel and hazelnuts. The aroma and taste are not overwhelming, so that it complements any meal. Best served chilled, straight up or on the rocks. We take pride in our tradition and our high quality shochu. Unlike other distilled liquors, high quality shochu is consumed much like wine. Enjoy our shochu as your new meal companion," Mr Watanabe



Where to buy Kappa no Sasoi-mizu
Landmark Wine & Sake, Mitsuwa (NJ), Shugo

Restaurants serving Kappa no Sasoi-mizu
Umi no Ie, Shimizu, Fukumatsu, Sushi Samba, Chanto, Sun-Chan, Sakagura, Kai, Sachiko's on Clinton, Isona

Beniotome (Sesame Shochu)

ABV: 24% ★ SESAME

Mr Hirotaka Hayashida (Vice Pres dent)

Beniotome Distillery is located at the foot of the Minou mountains where clear soft water, used in shochu, springs out. The core ingredients of Beniotome shochu are premium wheat, rice and sesame seeds. Beniotome is a pioneer of sesame seed shochu. They conducted extensive research on fermentation with sesame seeds which led to the creation of a natural shochu that contains the essence of sesame seeds. Sesame seeds are cholesterol free, calcium rich, and an excellent source of antioxidants. After being aged for 2 years, the shochu becomes delicate and mild with a hint of sesame aroma, but it doesn't interfere with the flavor of the meal. Serve on the rocks or with tonic water. 'Enjoy the taste and the health benefits of sesame seeds in Beniotome,' Mr Hayashida, Vice President

Where to buy Beniotome
Mitsuwa

Restaurants serving Beniotome
Yakiton Ta sho, En, Restaurant Nippon, Bozu, Sakagura, Blue Ribbon

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Close to the Homeland. CHIYOMUSUBI Sake from Sakaiminato, Tottori.

Along the coast of the Sea of Japan, Sakaiminato, Tottori is the biggest fishing city. This waterfront town is also the home of **CHIYOMUSUBI,** the brewery of the **Chiyomusubi** line of sakes whose philosophy is to stay local. Not only is the brewery deeply involved with the community but it has brewed sake for more than 140 years using local water and rice.

The rice for **CHIYOMUSUBI** sake comes directly from rice farmers in the Western part of Tottori. It's milled inside the brewery, then steamed and cooled by hand. The water used for sake brewing is found in a local spring that's only a 3 hour round trip from the brewery. The quality of the water is slightly soft, which perfectly matches the **Chiyomusubi** taste.

But regional ingredients aren't the only way Chiyomusubi brewery is involved with Sakaiminato. The brewery looks out over **Mizuki Shigeru Road**, which attracts a lot of tourists to the city. This 800 meter-long street features close to 120 statues of manga characters created by Mizuki, Shigeru author of the enormously popular manga, **Gegege no Kitaro***, almost 50 years ago. Mizuki, Shigeru shares his hometown with **CHIYOMUSUBI,** and the brewery celebrates this hometown hero by using his characters to promote its sake and as a part of its touring exhibition.

Born and rooted in Sakaiminato, **CHIYOMUSUBI** brings a local flavor to New Yorkers.

***Gegege no Kitaro**: A manga created by Mizuki, Shigeru. The protagonist, Kitaro, is a boy born into a family of ghosts. His day-to-day adventures in this spooky but comical twilight world appealed to Japanese audiences in the 70s and ultimately Kitaro became so popular that an animated TV show was produced. A big budget, live action movie hit screens in 2006. The population of Kitaro's ghost world, including "Medama Oyaji (Eyeball Father)" "Nezumi Otoko (Rat Man)" "Sunakake Babaa (Sand-throwing Hag)" are a bizarre but cute group who are much loved in Japan.

Established in 1861, the local brewery of Sakaiminato, CHIYOMUSUBI is inseparable from its hometown.

The Chiyomusubi line (from left to right) Chiyomusubi Daiginjo, Rikasuimei, Ryo, Chiyomusubi Tokubetsu Junmai, Goriki, Oni no Shitaburui, and Hama no Imota.
Awarded Japan National New Sake Appraisal 7 years in a row
National Sake Appraisal in the Hiroshima region 10 years in a row

Distributed by JFC International, Inc. 718-456-8805

VISIT THE NEWLY RENOVATED BREWERY

Re-opened in 2007 after renovation, the brewery features "Yokai Sakedzukuri no Komichi (Alley of Ghost Brewing Sake)." This diorama exhibits the steps to brew sake with all of the brewers in played by Gegege no Kitaro characters. The brewery also has café "Kuraya," where you can enjoy original sake and shochu as well as sweets.

Kitaro washes rice.

ADVERTISEMENT

A Letter from the Kuramoto

vol. 1

by Atsuhide Kato
(The 11th president of *Katoukichibee Shouten*)

BORN: the sake that brings a bright future

Katoukichibee Shouten: its birth and development

Today, I want to tell you how *Katoukichibee Shouten*, BORN's brewery, was established.

1860 was an extremely important year in Japanese history. That was the year when Naosuke Ii, the daimyo of the Hikone, and one of the master minds behind the Tokugawa regime, was assassinated. Immediately afterwards, Japan started moving towards the Meiji Restoration, which would herald a drastic change in Japanese society. That was also the same year that our brewery was born. My ancestors, who had been in the exchange business for generations, started brewing sake and named their brewery, "*Katoukichibee Shouten*."

It's located in Sabae-shi, a part of Fukui prefecture that is full of historical landmarks: the 350 year-old Yoshie Shrine, which commemorates Duke Masachika Matsudaira, Yoshie Nanamagari (the old street), and Bukeyashiki (the samurai houses). The area is also rich in natural resources, especially clean spring water from the foot of Shunkeiji Mountain.

From Sabae to Nationwide and Worldwide

The most important event in the brewery's history happened about 80 years ago when our sake was selected as the official sake for the accession ceremony of the Showa Emperor, the first time a locally brewed sake had ever been singled out for this honor. I believe the reason they selected our sake was that it had been selected as the best in the Hokuriku Area Sake Competition for 4 consecutive years. Since then, our sake has become an essential part of important ceremonies in Japan.

BORN is known and enjoyed not only in Japan but also around the world. In 1998, **BORN: Hyozan** received the Grand Prize in the International Sake Festival in Toronto. In 2000, **BORN: Gin no Tsubasa**, was awarded the Grand Prize at

the International Sake Festival in London. To celebrate this victory, we changed the name **BORN: Gin no Tsubasa** to **Nihon no Tsubasa**. It is well known that **Nihon no Tsubasa** was served at the reception dinner for President Bill Clinton. Nowadays, the **BORN** brand has spread all over the world and it's a registered trademark in more than 10 countries.

Atsuhide Kato The 11th president of *Katoukichibee Shouten*. The brewery produces more than 50 different kinds of sake, including the BORN brand. BORN means "birth" and "creation" in English, but it also means "pureness" and "truthfulness" in Sanskrit.
www.born.co.jp

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Japanese Whiskey for Japanese People Takes Steps out into the World.

THE DAWN OF JAPANESE WHISKEY

Whiskey came to Japan about 150 yeas ago at a time when Japanese society was changing. The era of the samurai was about to end and the era of constitutional monarchy was about to begin. Three years after this transition, known as the Meiji Restoration, Japan ended its long isolation and began trading with foreign countries, and Western liquor was one of the first items the Japanese government allowed to be imported.

Also around that time Shinjiro Torii, a pharmaceutical wholesaler and the founder of **Suntory**, started importing western liquor and he later created a brand called **Akadama Port Wine**, based on a Spanish wine which made him a successful merchant. However, he was not satisfied with this success and so he embarked on a new venture which was to become his life's work: making Japanese whiskey for Japanese people. Despite his strong will the Suntory executives opposed to his plan. Nevertheless, Torii persevered and established the first Japanese whiskey distillery in Yamazaki, a suburb of Kyoto, an area so famous for its excellent water that Sen no Rikyu, the legendary tea master, built his tearoom here.

Whiskey requires aging, so naturally, Torii's distillery did nothing but consume huge amounts of barley for years before it was ready to produce any product. A rumor spread among the neighbors, "A monster called 'Usuke' lives there. It eats barley."

It was in 1929, 5 years after Yamazaki Distillery was established, that the first Japanese domestic whiskey, **Suntory Shirofuda**, was born. Unfortunately, it did not sell as expected because Japanese people at that time did not know how to enjoy whiskey. The distillery kept trying and through trial and error they finally brought **Kakubin** onto the market in 1937. It became their top-selling brand and its popularity never faded, even 70 years after its birth.

WHISKEY PERMEATED IN JAPAN IN THE 70S

In the 70's, as the Japanese economy grew rapidly, people were also starting to enjoy whiskey and so Suntory initiated a unique marketing strategy, "Nihonbashi-sakusen (Operation 'Chopsticks')." Traditionally, it was believed that imported liquor such as whiskey was only good with western cuisine. Suntory, however, was confident that the whiskey created and aged in Japanese environ pairs well with Japanese food. With Operation Chopsticks, Suntory promoted whiskey to any kind of restaurant that offeted dishes meant to be eaten with chopsticks, like sushi restaurants, authentic Japanese restaurants, sake bars, and noodle joins. This strategy was criticized as absurd, but thanks to Suntory's consistent efforts, Japanese people came to enjoy Japanese whiskey and Japanese food together over time.

Torii resigned in 1984, and was succeeded by Keizo Saji. Saji brought single malt whiskey onto the market for the first time in Japan. It's called **Yamazaki**, named after the distillery and it's a selective, long-aged, single malt whiskey which has been distilled in the natural beauty of the **Yamazaki** area. Nowadays, Yamazaki is considered the most popular single malt whiskey in Japan, and is

MIZUWARI

In Japan, people enjoy whiskey with water. They call it **Mizuwari** style. This is perfect for Japanese people, many of whom lack the enzymes for breaking down alcohol, and it also enhances the aroma of the whiskey. Mizuwari style is best suited for drinking while eating. It especially matches delicate foods such as sushi, tempura, and edamame.

How to make a Mizuwari

❶ Fill glass with the ice

❷ Pour in one measure (about 30-45 ml) of whiskey

❸ Stir 13 and a half times slowly

❹ Top up the ice

❺ Pour in two or two and a half measure of natural water and stir 3 times

gaining in popularity all over the world

WHISKEY AND YOUR HEALTH

Studies have shown that whiskey is low in calories and has many other health benefits because of the fact that it is distilled and aged in wooden barrels. A variety of nutritious components seep from the oak barrels into the whiskey, and those components have a positive effect on health. Also, whiskey aged for a long time absorbs the aroma from the barrels. This aroma puts anyone who tastes the whiskey into a relaxed state of mind, as if they are in a forest surrounded by nature.

Fact 1 Calorie of distilled liqueur is low (68 Kcal for 30ml whiskey with 45% alc). Brewed alcohol drinks contain little sugar, but distilled liquor contains almost no sugar.

Fact 2 Whiskey contains little purine. The amount is 1/450th of the amount found in beer. Also, whiskey prohibits purine producing uric acid, and helps to discharge uric acid.

Fact 3 Oak barrel contains polyphenol, a type of antioxidant, and it seeps into whiskey while again. Polyphenol is the most.

Fact 4 Aged whiskey contains a component that restrains an enzyme, tyrosinase, which accelarates melanin production.

HOW TO PAIR WHISKEY WITH FOOD

Since whiskey is made from grains like barley, it goes well with **grain-based foods** such as bread and mashed potatoes. During the distillation process malt is often smoked, therefore whiskey perfectly complements **smoke-flavored dishes**. Grilling, stir-frying and smoking are the best cooking styles to pair with whiskey.

Aroma is another key factor for pairing foods. The aroma of whiskey comes out of **the process of whiskey making**: brewing, fermenting, distilling, and aging the whiskey in barrels. Whiskey goes well with pickles, cheese and fermented ingredients seasoned with miso or soy sauce. Also, whiskey's clean aftertaste goes well with the taste of deep-fried dishes like tempura or oily Chinese dishes. Dried fruits and chocolates also help to bring out the sweetness of fine whiskey.

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You are almost like locals in Tokyo

Parks in Tokyo

Fall colors always dresses up cityscapes around the world when the air starts cooling down. When the Central Park starts looking romantic, downtown Tokyo also becomes places for urban relaxation. Park is the great place to meet locals and to see their ordinary life in Tokyo. Pack your daypack and hit the road to parks during your stay in Tokyo to find the casual side of the cosmopolitan.

△TOKYO MIDTOWN, GREEN & PARK

Tokyo Midtown has just opened in this April in the heart of Roppongi, the red light district in central Tokyo. This immediately became the hot tourism spot, attracting both locals and tourists. Other than the Ritz-Carlton Hotel, avant-garde museums and art studios, and world-famous Japanese architect's contemporary architecture, this brand-new office and commercial complex provides two outside parks for deep breaths. **Hinokicho Park** is located on the east side of the complex, and is one of a few places in central Tokyo where old scenenes are maintained from Edo Period (1603 – 1868). The garden was originally of one of the powerful clans in Japan in the 17th century, and four centuries later, it provides the floral air of cypress and the nostalgic view in the modern urban complex.

Midtown Garden is another green space in the complex. This space is the green oasis in the urban atmosphere, drawing urban strollers for short break and fresh air. This park is particularly friendly for the digital generation, providing wireless internet access in the park. Avoid Starbucks and sit down on the lawn with your laptop to check e-mails, or open up your "i-gadget" to surf the digital world (http://www.tokyo-midtown.com/en/facilities/green/index.html)

△MEIJI-JINGU SHRINE, HARAJUKU

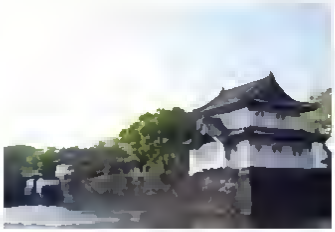
Meiji-Jingu Shrine is originally built for the commemorative site of the Emperor Meiji, who reigned from 1868-1911. Today this is one of the famous shrines in Japan as Shinto-style traditional Japanese wedding ceremonies, New Year's pilgrimage. Located by the shopping district for younger crowds of Tokyo, this Shrine is dedicated to the defied spirits of Emperor Meiji and his wife, the first imperial leaders of modern Japan and passed away in 1912. The Shrine's property has dense wooden areas and **Yoyogi Park**, one of the most popular and largest public parks in Tokyo, is also right next to it. In every year, Meiji-Jingu Shrine competes with other major shrines and temples in the country for the number of New Year's Day pilgrimage visitors, who come to the Shrine praying for a good year. The main path the shrine is perfect for quiet stroll and escape from the urban noise. In fall, the property becomes colorful with leaves fall colors, and becomes the perfect urban getaway (http://www.meijijingu.or.jp/english/)

△YOYOGI-KOEN PARK

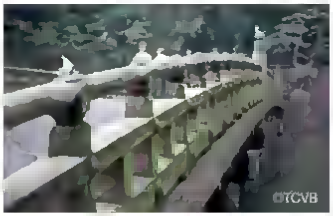
Sharing the border with the forestry Meiji-Jingu Shrine, this is one of the Tokyo's most famous public parks for its area and location. The park was originally the US military compound after the World War II, then developed as the park and served as the Tokyo Olympic Village for the 1964 Tokyo Olympics. Since then, the Park has been not only the relaxation open space but also involved in sports-related events. Adjacent to the Park, the two buildings of **Yoyogi National Gymnasium** were designed by the world-famed Japanese architect, Kenzo Tange

for the 1964 Olympics, which add the cultural and design interest to stroll this park today. The location also brings a lot of "Tokyoites" to this park. The pop culture epicenter **Harajuku** is on the East end of the park, and the traditional Japanese shrine stands passed the quiet woody property of Meiji-Jingu Shrine on the northern side of this park.

ΔIMPERIAL PALACE



As absolutely the center of Tokyo, **the Imperial Palace** is the large open space in the middle of Tokyo. Although being a current imperial residence, **the East Gardens** of the Palace is open to the public. With several traditional facilities such as guardhouses, teahouses and small Japanese gardens, walking through the **Imperial Gardens** would be the good opportunity to see the traditional architecture and botanic art. Lying on the grass would be a good outdoor relaxation under a calm fall sun. The Palace is surrounded by the moat, along which is a locals' favorite bike path with occasional benches and small parks. The promenade also goes around the Palace and is well-known among the locals as one of the most popular running courses in Central Tokyo for amateur marathon runners.



It is a nice stop to sit down on the way to major landmarks in central Tokyo, and instead of crossing from one side to the other why don't you get off the subway and take a walk through the Palace? Among nearby tourist spots include **the Imperial Hotel**, one of the Frank Lloyd Wrights' designs. (http://sankan.kunaicho.go.jp/english/guide/koukyo.html)

— Nori Akashi, Marketing Specialist at the New York Office of JNTO

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TO GET AROUND TAKE ADVANTAGE OF THE TOKYO'S PUBLIC TRANSPORTATION

Unlike New York City where streets run like grid lines, Tokyo streets are much like Paris or Rome with winding narrow path and alleys. But just like other cities in the world, Tokyo has great public transportation systems, which takes you to wherever you go on time. The highest technology and the very elaborately programmed train schedules enable you to get around this dynamic city of Tokyo smoothly and punctually. In Tokyo, public transportation is the key to get around efficiently and several transportation tickets and offers are available for visitors. Take advantage of these offers, and cruise around Tokyo just like locals in the beautiful fall weather.

ΔToei-Tokyo Metro Subway

The subway system in Tokyo is operated by Toei and Tokyo Metro Subway, and each line is shown in different color in the map and signs. Tokyo's train system charges per distance, so it would be more money if you go further. The subway system offers One Day Pass at 1,000 yen (a little over $9) which you can purchase at most of the subway stations in Tokyo.

*Note that there are two subway companies in Tokyo, and Toei-Tokyo Metro One Day Pass covers both companies' lines.

ΔJapan Railway (JR)

Along with the subway lines, the central Tokyo is covered by regular trains operated by Japan Railways (JR) lines. JR's Tokyo Metropolitan District Pass (Tokunai Pass) is another very affordable and convenient train pass for multiple train rides in Tokyo, and is available at 730 yen for unlimited ride on any JR lines within the Central Tokyo area (the pass is available between station within "the 23 wards," which are mostly within Yamanote and Chuo lines). Available to purchase at major JR train stations.

ΔSuica / PASMO

If none of the above tickets is easy enough and comfortable for you, this brand-new innovative system is for you. The IC card, a plastic pass with a small chip embedded is called Suica or PASMO (there are two distributors of the card and each has its own name), and once you add value on the card, you are ready to go on ALL trains, subways and buses in the greater Tokyo area. Pay 2,000 yen at the first purchase, which include 500 yen deposit for the IC card itself (refundable when return the IC card) and 1,500 yen for the minimum starting value. Once you get this innovative plastic card, you keep adding value at the ticket machine (cash only for adding value). Although there is no discount on this pass, Suica and PASMO make it very easy to cruise around Tokyo because you only have to touch the small panel on the gate to go through, and you don't have to buy ticket for each ride. Since you most likely take multiple trains to get around, take advantage of this card, and this pass makes it much easier and faster for train rides. Available to purchase at major train stations. For more details, see http://www.jreast.co.jp/e/suica/ and/or http://www.pasmo.co.jp/en/index.html

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☺ Clean is Happy! ☺

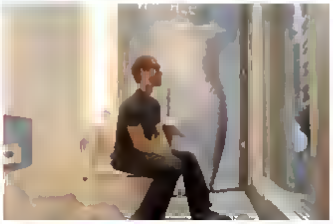
By DaVe Lipp

When I think of a bidet, I think of the time I was traveling through Southeast Asia. They were everywhere but I was apprehensive about using one at first. It was a concept I had trouble wrapping my mind around, mostly due to it being different from what I was used to. But after trying it, I discovered how much easier it was to use than a normal toilet.

At the Toto store in SoHo, which is the company that makes the Washlet and is the manufacturer of some fabulous looking bathroom products and technology, they explained that the Washlet is not a bidet, but a multi-function toilet seat that fits over any toilet. Their various Washlets offer different functions, but most have a remote control with several features including a wand that comes out and shoots warm water to clean those needed areas and a dryer to finish the job. Throw in a heated seat and the ability to adjust where you want the water to clean and dry and you have one of the fanciest and most relaxing bathroom experiences ever. For anyone who has seen the website, the hysterical images of people's backsides wearing smiles immediately come up. Faces then pop-up to explain what the Washlet does with an infinite number of ways to politely say it. It's very funny, memorable, and worth checking out alone.

One huge nod goes to Toto for making their Washlets eco-friendly so that they consume less water while being low maintenance. In Japan, like most Asian countries, the Washlet is a household name. Shuji Ishibashi, the regional sales director told me, "I think once people use the Washlet, they will know how much better it is than a toilet. In Japan, nobody knew what it was 50 years ago and today everybody uses them." Now Toto has brought this technology to the West hoping to make a big splash!

After an explanation in Toto's showroom about what a number of their available models do I was able to use one and was pleasantly surprised to find out how efficient and clean the Washlet is. It opens the lid for you, cleans itself, warms the seat for you and does all the work, and is super easy to install. It's a concept I can see a lot of people really enjoying, as buying toilet paper would become a thing of the past. Honestly, that sounds fine to me because running to the supermarket to get toilet paper late at night after you realize you have none can be, let's say, frustrating.



Photographs by Takuya Sakamoto

TOTO U S A Inc
25 Mercer St 1st Floor (bet Grand & Howard St.)
Tel 917-237-0665
www.totousa.com (Company's official site)
www.cleanishappy.com (Washlet's official site)

Secret tools the star chefs have — You find them at Korin Showroom

By Elizabeth Gallo

Have you ever wanted to own a set of those beautiful dishes that Nobu serves your sushi on? Look no further than the Korin Showroom. Owned by Saori Kawano, Korin supplies most of the major Japanese restaurants and several non-Japanese ones as well. From those famously sharp knives, to sake cups and even a few sushi chef jackets, this showroom has everything a restaurant could need. But restaurants are not the only shoppers at Korin, recently Ms. Kawano said more and more people are buying Korin's products for their homes. The Showroom has been at its current location in Lower Manhattan since 1999, however, Korin has been in New York City much longer. After first coming to New York Ms. Kawano realized many Sushi restaurants did not have the proper dishes. It was not long before she began selling the Japanese dishes she loved to these restaurants. Today, Korin has over 8,000 customers. Now that Korin is a success, Kawano has turned her entrepreneurial sights in a new direction and started The Gohan Foundation. A little over a year old, the Foundation intends to foster a culinary exchange between restaurant professionals. Kawano, who has unique insight into the culinary world, saw that many American chefs wanted to learn about Japanese cuisine, techniques and culture, yet, no connection existed between chefs, restaurants, and countries to share culinary knowledge. It is the Foundation's goal to create this connection. Ms. Kawano has big plans for the Gohan Foundation and, if Korin's success is any indication, the ability to achieve them.

Monitor's Experience: the Showroom is currently under renovation but luckily for New York restaurants many of the great knives and tableware are still on display. These are not items to be put in a cabinet and admired, they are meant to be used. From simple elegance to more elaborate pieces, there are plates, bowls, teapots and cups, to make even your morning coffee look special. A beautiful handmade dish from the store even made my dessert look delicious. According to Ms. Kawano, many restaurants have started using sushi plates to serve foods other than sushi. It certainly made my ice cream look great. What was even better was using a Japanese knife. You notice immediately how light the knife is, then you notice how it cuts. It is sharp and clean and easily slices vegetables and apples into fine pieces. Korin, also, provides a DVD on how to sharpen and care for its knives. I will definitely look forward to using and sharpening my Japanese knife.

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Prices: Knives (depending on size) start at $70

Other unique shops to check out
*See Page 51 for more listings

Toki - Palisades Center Mall, 3rd Fl. West Nyack, NY
Tel: 845-358-0195 / www.utsuwa.com

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Acupuncture is a technique involving the insertion and manipulation of filiform needles into "acupuncture points" on the body with the aim of restoring one's health. The origin of acupuncture came from people in ancient China who believed that there was a universal life energy called Chi or Qi present in every living creature. Acupuncture works to "re-program" and restore normal body functions by stimulating certain points on the meridians in order to free up the Chi energy.

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Beauty Guide

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2801 Broadway (at 108th St.) 212-663-0400 — F $40 M $40

Upper East — Giovanni-Secchi
1384 Lexington Ave (bet. 90th & 91st St.) 212-860-8557 — F $50- M $30-

Upper East — Michi
206 E. 60th St. (bet. 2nd & 3rd Ave.) 212 752-0229 — F $60- M $60-

Upper East — Tomoko Shima Hair Salon
171 E. 82nd St. (bet. 3rd & Lexington Ave.) 212 722-8626 — F $60- M $55-

Midtown West — Hisako Salon
8 W. 46th St. 2nd Fl. (bet. 5th & 6th Ave.) 212 719-0540 — F $43- M $40-

Midtown West — Mingle New York
10 W. 55th St. 2nd Fl. (bet. 5th & 6th Ave.) 212-459-3320 — F $70- M $70-

Midtown West — Mitzu
57 W. 57st St. #1204 (at 6th Ave.) 212 757-5360 — F $125 M $95

Midtown West — VIJIN
10 Rockefeller Plaza Concourse Level 212-397 2222 — F $58- M $52-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.) 212-986-2630 — F $50 M $50

Midtown East — Izumi Salon
22 E. 49th St. 2nd Fl. (Madison & 5th Ave) 212-599-0459 — F $55- M $43-

Midtown East — Kiora
515 Madison Ave (at 53rd St.) 212-832 2699 — F $45- M $37

Midtown East — Moorsh
231 E. 53rd St. (bet. 2nd & 3rd Ave.) 212 755-2623 — F $45- M $35-

Midtown East — Momotaro

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Midtown East — RH Plus Soloo

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505 3rd Ave 2nd Fl. (bet. 49th & 50th St) 212-644-8058 www.rhplusny.com — F $70 M $50

Midtown East — Salon Shin
141 E. 47th St. (bet. 3rd & Lexington Ave.) 212-753-0330 — F $50- M $45-

Midtown East — Shige Kosude
141 E.55th St. (bet. 3rd & Lexington Ave.) 212-759-2397 — F $70- M $50-

Chelsea — Hisako Salon
183 7th Ave. (bet. 20th & 21st.) 212 989-2233 — F $48- M $40-

Chelsea — Hoshi Coupe I
258 W. 19th St. (bet. 7th & 8th Ave.) 212-205-0770 — F $50 M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.) 212-620-3846 — F $55 M $55

Gramercy — Hoyato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave) 212-673-7373 — F $60- M $60-

West Village — YUI Salon

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323 W. 11th St. (Greenwich & Washington) 212-647-9303 — F $70- M $60-

West Village — SEI-TOMOKO
142 W4 St.(Washington Sq. Pk & 6th Ave) 212-477 5475 — F $35 M $35

East Village — AK Salon
96 St. Marks Pl. (bet. Ave. A & 1st Ave.) 212 260-8703 — F $50 M $50

East Village — KZ Salon
219 E. 10th St. (bet. 1st & 2nd Ave.) 212-260-5135 — F $60- M $50-

East Village — Lotus Soloo
240 E. 4th St. (bet. Ave. A & B) 212-475-2749 — F $60 M $50

East Village — Powder Room
319 E. 9th St. (bet. 1st & 2nd Ave.) 212-677 2020 — F $60 M $50

East Village — Scana Salon
233 E. 4th St. (bet. Ave. A & B) 212-673-6209 — F $40 M $50

East Village — SEI-TOMOKO
240 E 13th St. (bet. 2nd & 3rd Ave.) 212-533-5513 — F $35 M $35

East Village — Ueno Salon
408 E 9th St. (bet. 1st Ave. and Ave. A) 212-505-7773 — F $60- M $60-

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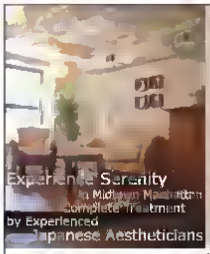

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Lower Mhn	**Shizen** 927 E. 6th St. (bet. Ave. B & C) 212-777-2128	F $85 M $65
Lower Mhn	**Takamichi Hair** 35 Great Jones St. (Lafayette & Bleecker) 212-420-7973	F $80- M $60-
Lower Mhn	**Uana Salon** 218 Mulberry St. (bet. Prince and Spring St.) 212-943-2233	F $65- M $60-
Brooklyn	**Commune Salon & Gift** 191 Grand St. (bet. Driggs & Bedford Ave.) 718-384-7412	F $45- M $45-
Upstate	**Akana Salon** 7 E. Hartsdale Hartsdale, NY 10530 914-949-0218	F $50- M $45-
Upstate	**Hair Studio NAKA** 267 Halstead Ave. Harrison, NY 10528 914-835-0045	F $60- M $50-
Upstate	**Hiro's Hair Salon** 99 Purchase St. Rye, NY 10580 914-921-8933	F $60 M $50
Upstate	**Momataro** 2 Spencer Pl. 2nd Fl. Scarsdale, NY 10583 914-472-5937	F $60- M $50-
Upstate	**Salon Shin** 731 White Plains Rd. Scarsdale, NY 10583 914-472-9517	F $50- M $45-
Upstate	**Salon Susen** 18 E. Hartsdale Ave. Hartsdale, NY 10530 914-946-7475	F $40 M $30
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New Jersey	**Akana Salon** 2024 Center Ave. Fort Lee, NJ 07024 201-461-9644	F $40- M $30-
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New Jersey	**Michi** 595 River Rd. Edgewater, NJ 07020 201-941-1883	F $50- M $40-
New Jersey	**Salon Tamo** 1817 Palisade Ave. Fort Lee, NJ 07024 201-946-0501	F $45 M $40
New Jersey	**Tosh Hair Supreme** 1550 Lemoine Ave., Fort Lee, NJ 07024 201-461-5642	F $45- M $40

SPA

Midtown West	**Nihan Day Spa** 15 W 44th St. 10th Fl (bet 5th & 6th Ave.) 212-575-7692	$30-
Midtown West	**SHIZUKA new york** 7 W 51st St. 5th Fl (bet. 5th & 6th Ave.) 212-644-7400	$105 /50min
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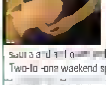
Korea Town	**Aure Wellness Spa** 43 W 33 d St (bet Broadway & 5th Ave.) 917-899-8493	$70-
East Village	**TAMAGO Skincare** 251 E 13th St. (bet. 2nd & 3rd Ave.) 212-505-1509	$45/hr
Lower Mhn	**Carina Beauty Center** 121 Baxter St. (bet. Canal & Hester St.) 212-941-7118	$45/h
Lower Mhn	**Facial Spa** 170 172 Canal St #303 (Mott & Elizabeth St.) 212-925-5114	$35 /30min
Lower Mhn	**KSS Beauty Spa** 187 Centre St. (bet. Canal & Hester St.) 212-966-8531	$35
Lower Mhn	**Spring Thyme Wellness** 75 Nassau St. (bet. Fulton & John St.) 212-385-4973	$40-
Queens	**este de doronko** 113-45 Union Tpk. Forest Hills, NY 11375 917-496-4004	$60-
Upstate	**este da doronko** 21 Lake St. White Plains, NY 10603 917-496-4004	$60-
New Jersey	**King SPA Sauna** 321 Commercial Ave. Palisades Park, NJ 201-947-9955	$30

Health Guide

SHIATSU

Midtown West	**Salon de Tokyo** 200 W. 57th St. #1306 (at 7th Ave.) 212-757-8117	$70 /60min
Midtown West	**Esprit Wellness** 2 W. 45th St. #1708 (bet. 5th & 6th Ave.) 212-354-5571	$60 /15min
Midtown East	**Kenkodo Inc** 333 E. 49th St. Lby-O (bet. 1st & 2nd Ave.) 212-980-0058	$80 /60min
Midtown East	**100 HOLISTIC CENTER**  Do Hol st c Center offers shiatsu massage — trad tional Japanese acupressure massage. I at will relieve you of physical pa n and stress. 20 min dry Sauna and foot quam included with a sh atsu massage. Two-hour-one weekend special (sauna & shiatsu) s $105. 8 E. 45th St. 7th Fl (bet. Madison & 5th Ave.) 212-599-5300 www.docenter.com	$80 /60min
Midtown East	**Ease Salon** 51 E42 St. #1406 (bet. Madison & Vanderbilt) 212-661-5151	$40 /25min
Midtown East	**Da-in Center** 211 E. 43rd St. #1906 (bet. 2nd & 3rd Ave.) 212-697-9114	$120/h
Chelsea	**OHASHI INSTITUTE** 147 W. 25th St. 6th Fl (bet. 6th & 7th Ave.) 800-610-4100	$85 /60min
East Village	**Kensy** 225 E. 8th St. 2nd Fl (bet. 2nd & 3rd Ave.) 212-253-8171	$45 /60min
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Lower Mhn	**Health Trail CD** 23 Pell St. 2nd Fl (bet. Mott & Bowery St.) 212-608-2212	$60 /60min

ACUPUNCTURE

Upper West	**Qi Hong** 4187 Broadway (bet. 176th & 177th St.) 646-239-3322	$55/ visit
Upper East	**Herbal Fairy Spa** 225 E. 64th St. #4 (bet. 2nd & 3rd Ave.) 212-256-3686	$40 /60min
Midtown West	**Yamaguchi Acupuncture** 161 W. 54th St. #21 (bet. 6th & 7th Ave.) 212-246-9588	$140 /visit
Midtown West	**NY Acupuncture & Herb** 250 W. 57th St. #1330 (at Broadway) 212-267-9686	200 /visit
Midtown West	**Nihan Medical Group** 15 W 44th St 10th Fl (bet. 5th & 6th Ave.) 212-575-8910	$60-
Midtown West	**Eileen Chen** 11 a W 57th St. Suite S11 (6th & 7th Ave.) 212-374-2890	$100/h
Midtown East	**David L. Zeng** 14 E. 34th St. 5th Fl (bet. 5th & Madison Ave.) 212-689-1773	$80 /50min
Midtown East	**Amy Natura Center** 137 E 47th St. (bet. 3rd & Lexington Ave.) 212-317-2720	$80
Midtown East	**Acumed Center** 150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) 212-888-8877	$70 /50min
Midtown East	**41st Street Medical** 19 E 41st St (bet 5th & Madison Ave.) 212-983-0041	$80/ 120min
Chelsea	**Yoshiko Kamiyama** 20 W 20th St #301 (bet. 5th & 6th Ave.) 914-954-6804	Homeo -pathy
East Village	**SuHu Natural Health** 1 Union Sq W #715 (at E 14th St.) 212-691-8221	$90/ visit
Lower Mhn	**Naturalline Therapy** 69 Bayard St #3 (Elizabeth & Mott St.) 212-608-6653	$45
Queens	**Chin Kei** 133-47 Sanford Ave. #1G Flushing, NY 11355 718-961-7222	$50 /45min

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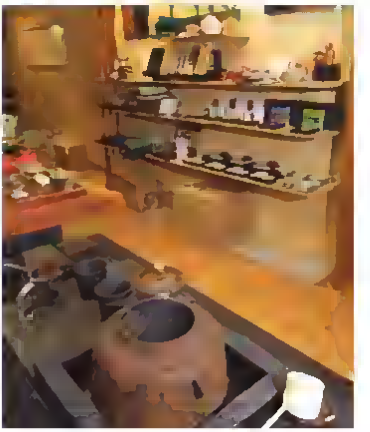
Tea Ceremony



The ***Japanese tea ceremony*** is a traditional ritual influenced by Zen Buddhism in which powdered green tea is ceremonially prepared by a skilled practitioner and served to a small group of guests in a tranquil setting. Since a tea practitioner must be familiar with a wide range of disciplines and traditions in addition to his or her school's tea practices, the study of the tea ceremony takes many years, often lasts a lifetime. Even to participate as a guest in a formal tea ceremony requires the knowledge of the prescribed gestures and phrases, the proper way to take tea and sweets, and general etiquette in the tearoom.

School Guide

The to lowing affiliate of schools where you can learn Japanese culture.

LANGUAGE

Midtown East — Amity Language Institute — Japanese
124 E 40th St #203 (bet Park & Lex Ave)
212-697-6374

Midtown East — Japan Society — Japanese
333 E 47th St (bet 1st & 2nd Ave)
212-832-1156

Midtown East — Language House — Japanese
545 Fifth Ave #910 (at 45th St)
212-949-5456

Chelsea — ABC Language Exchange — Japanese
135 W 29th St #1204 (bet 6th & 7th Ave)
212-563-7580

Chelsea — Tanri — Japanese
43A W 13th St (bet 5th & 6th Ave)
212-645-2800

TRADITIONAL

Upper West — Ikenobo Society NYC — Ikebana
39 W 60th St 6K (Columbus & Broadway)
212-757-6748

Upper West — Sogetsu Ikebana School — Ikebana
201 W 70th St (at Amsterdam Ave)
212-873-6115

Upper East — Earthworks Pottery — Pottery
1705 1st Ave (at 88th St)
212-876-6945

Upper East — Urasenke Chanoyu Ctr — Sado
153 E 68th St (bet 3rd & Lexington Ave)
212-988-8161

Midtown West — New York Toge School — Pottery
5 W 30th St 3rd Fl (bet 5th & Broadway)
212-213-1711

Midtown West — The Nippon Club — Sado
145 W 57th St (bet 6th & 7th Ave)
212-581-2223

Lower Man — Ikebana Flowers NY — Ikebana
173 Lafayette St #297 (Broome & Grand St)
212-255-8769

Lower Man — Kampo Cultural Center — Calligraphy
31 Bond St (bet Lafayette St & Bowery)
212-228-3063

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Queens — K-sun Shodo — Shodo

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Japan — Ikebana International — Ikebana
info@ikebanany.org
212 724-7097

Japan — Ohara School of Ikebana — Ikebana
oharanyc@aol.com
646-314-9557

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Karate
332 Rivers de Dr (bet 195th & 196th St)
212-866-6777

Upper West — NY Yoshinkan Aikido — Aikido
2726 Broadway 3rd Fl (bet. 104th & 105th St)
347-539-0422

Upper West — Shorinryu Matsubayashi — Karate
131 W72 St 2R (bet Amsterdam & Columbus)
212-875-8826

Upper West — Skotokan Karate-Do NY — Karate
2121 Broadway 6th Fl (at 74th St)
212 799-5500

Upper West — UWS Kanshikai Karate — Karate
2744 Broadway 2nd Fl (bet.105th & 106th St)
917 291-0467

Upper East — NYC Kendo Club — Kendo
351 E 74th St 5th Fl (bet. 1st &2nd Ave)
212-874-6161

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave 3rd Fl (at 107th St)
212-426-4666

Upper East — WTKO Honbu Dojo — Karate
206 E 63rd St (bet. 2nd & 3rd Ave)
212 207-1907

Midtown West — Aikiko of Manhattan — Aikido
60 W 39th St 3rd Fl (at 6th & 5th Ave)
212-675-0151

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212-947-3334 www.kyokushinkarate.com

Midtown West — New York SATO DOJO — Karate
257 W 39th St 14Fl (bet 7th & 8th Ave)
646-235-0293

Midtown West — Shinpinbukan New York — Karate
250 W 57th St #528 (Broadway & 8th Ave)
347-400-9163

Midtown East — Kenshikaikan Karate — Karate
YMCA, 224 E 47 St (bet 2nd & 3rd Ave)
212-756-9000

Midtown East — N Y Shorin Ryu Karate — Karate
37 W 26th St #9 (bet Broadway & 6th Ave)
212-490-9600

Chelsea — Bond Street Dojo — Aikido
214 W 29th St 3rd Fl (bet 7th & 8th Ave)
212-477-0699

Chelsea — Eizanryu Jujitsu Biwakai — Judo
214 W 29th St 3rd Fl (bet 7th & 8th Ave)
212-250-0927

Chelsea — New York Aikikai — Aikido
142 W 18th St 2nd Fl (bet 5th & 7th Ave)
212 242-6246

Chelsea — ShorinKempo NYC — Karate
151 W 26 St 9Fl (bet 6th & 7th Ave)
917 721-6729

Chelsea — Tigner Schulmann — Mix
35 W 18th St (bet 6th Ave & Broadway)
212-727-0773

Chelsea — U S Budo Kai-Kan — Karate
110 W 14th St 2 Fl (bet. 6th & 7th Ave)
212-807-7336

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212-629-7703 www.oyamakaratenyc.org

Chelsea — World Seido Karate — Karate
61 W 23rd St 2nd Fl (bet 5th & 6th Ave)
212-924-0511

West Village — New York Jiu Jitsu — Karate
656 Broadway Lower Level (at Bond St)
212-343-8310

West Village — Skin-Budokai Houku — Aikido
77 8th Ave Lower Level (at 14th St)
212-691-1378

East Village — Kenshin Honma Dojo — Karate
64 E 4th St (bet 2nd Ave & Bowery)
646-439-0057

East Village — World Kenpaikai Karate — Karate
4 W 17th St 3rd Fl (at 16th St)
212-877-7228

Brooklyn — Aikido of Park Slope — Aikido
565 5th Ave (at 15th St)
718-788-5932

Brooklyn — Japan Karate Assoc — Karate
565 F th Avenue (at 18th Street)
718-768-0345

Brooklyn — Jikishinkan Aikido Dojo — Aikido
211 Sm th St (bet Baltic & Butler St)
718-485-9511

Queens — Aikido Club of Queens — Aikido
220-28 Hills de Ave (at Rogardus Pl)
718-468-4610

Queens — Queens Judo Center — Judo
109-15 Metropolitan Ave (bet 72Rd & 72Rd)
718-263-9808

OTHER

Midtown West — The Nippon Club — Dance
145 W 57th St (bet 6th & 7th Ave)
212-581-2223

Queens — The Arts Core Center — Dance
33-24 Northern Blvd (bet 33rd & 34th St)
718-729-3568

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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

APPAREL

Upper East — R by 45rpm — Clothing
17 E 71st St. (bet Madison Ave and 5th Ave)
212-737-5545

Artfit NY — Clothing

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21 W. 58th St. Suite 1E (5th & 6th Ave)
212-207-9095 www.artfitny.com

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361 Madison Ave (bet 45th & 46th St.)
212-970-0095 www.BLOOM.co.jp

Midtown East — Ripplu — Lingerie Shop

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575 5th Ave. (2nd Floor at 47th St.)
212-599-2223 www.ripplu.com

Midtown East — Royal Chic — Clothing
835 Madison Ave. (at 59th St.)
212-588-0556

East Village — ARGASY — Clothing
428 E 9th St (bet 1st Ave & Ave A)
212-982-7819

East Village — BOBBY 2000 — Clothing
104 E. 7th St. (1st Ave. & Ave. A)
212-674-7548

East Village — Local Clothing — Clothing
328 E 9th St. (bet. 1st & 2nd Ave.)
212-777-3850

East Village — Tokio 7 — Clothing
64 E 7th St. (bet 1st and 2nd Ave.)
212-353-8433

East Village — Tokyo Joe — Clothing
334 E 11th St. (bet. 1st and 2nd Ave.)
212-473-0724

Lower Mhn — Junko Yoshioka — Clothing
154 Spring St. 2 Fl (W Broadway & Wooster St.)
212-206-8302

Lower Mhn — Kazuyo Nekuno NY — Accessories
117 Crosby St. (bet Houston and Prince St.)
212-941-7033

Lower Mhn — Mieko Mintz — Clothing
85 Thompson St. (bet. Spring & Broome St.)
212-627-1524

Lower Mhn — Mike Inotome — Clothing
33 Reade St. 2Fl (bet W Broadway and Church)
212-966-7777

Lower Mhn — R by 45rpm — Clothing
159 Mercer St. (at Houston St.)
917-237-0045

Lower Mhn — tutu — Clothing
55 Spring St (bet Lafayette & Mulberry)
212-219-9546

Lower Mhn — UNIQLO — Clothing
546 Broadway (bet. Prince & Spring St.)
917-237-8800

Lower Mhn — Yamek — Clothing
321 1/2 Bleecker St. (Christopher & Grove)
212-807-0100

Lower Mhn — Yohji Yamamoto — Clothing
103 Grand St. (at Mercer St.)
212-966-9066

J-POP CULTURE

Upper West — Kim's Video Columbia U. — Anime
2906 Broadway (bet. 113rd & 114th St.)
212-864-5321

Midtown West — Jim Hosley's Universe — Manga
4 W. 33rd St. (at 5th Ave)
212-268-7008

Midtown West — Kinokuniya Bookstores — Manga
10 W. 49th St. (bet. 5th & 6th Ave)
212-765-7766

Midtown West — Midtown Comics — Anime
200 W. 40th St. (at 7th Ave.)
212-302-8192

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Midtown East — Midtown Comics — Anime
459 Lexington Ave. (at 45th St.)
212-302-8192

Chelsea — Cosmic Comics — Manga
101 23rd St. 2nd Fl. (at Madison Ave.)
212-460-5322

Chelsea — Image Anime — Anime
242 W. 30th St. (bet. 7th & 8th Ave)
212-631-0966

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Kim's Video St. Marks — Anime
6 St. Marks St. (bet. 2nd & 3rd Ave.)
212-505-0311

East Village — St Marks Comics — Manga
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-530-9435

East Village — Toy Tokyo — Toy
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.)
212-673-5424

East Village — Video Games New York — Toy
202 E. 6th St. (at 3rd Ave.)
212-539-1039

Lower Mhn — kidrobot — Toy
126 Prince St. (bet Greene and Wooster)
212-966-6688

Upstate — Book Off — Book
1-15 N Central Ave. Hartsdale, NY 10530
914-683-5440

Upstate — Kinokuniya Bookstores — Book
3360 Palisades Center Dr. West Nyack, NY
845-353-8600

California — Digital Manga, Inc — Manga
1437 West 178th Street, Gardena, CA 90248
310-817-6010

TRADITIONAL

Midtown East — Minamoto — Confectionery
60 E. 49th Ave. (at 43th St.)
212-455-3747

Midtown East — Precious Pieces — Parchment
6 Tudor City Pl. #102 (40th & 41st St.)
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212-231-6126 www.wuhaonyc.com

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212-414-0720

West Village — Machizukuri WAJIMA — Dishware
551 Laguardia Pl (bet Bleecker & W 3rd St)
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Lower Mhn — KITEYA SOHO
464 Broom St (bet Mercer & Greene St.) — Comics-Genery
212-219-7506

Lower Mhn — Korin
57 Warren St. (bet Church St and W B way) — Dishware
212-587-7021

Lower Mhn — Seasons
115 Crosby St. (bet Hudson & Prince St.) — Furniture
212-226-0757

Brooklyn — KIVIYA
42 Meeker St. Brooklyn NY 11206 — Dishware
718-218-6181

Brooklyn — Sora Arts
143 Greene Ave 2nd Fl, Brooklyn NY — Towel
917-630-4172

Toki

Art on plates is another aspect of enjoying a meal. Japanese tableware is to choose the right shape, size and colors of the plate to suite the food being served. Experience Japanese tableware at Toki, direct importer of Japanese pottery in Palisades Mall.

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845-353-0195 www.utsuwa.com

New Jersey — Utsuwa-No-Yaketa
585 River Rd. Edgewater, NJ 07020 — Dishware
201-941-1902

GALLERY

Midtown East — Nao Gallery
1060 2nd Ave (bet 55th & 56th St.) — Gallery
212-800-8389

Chelsea — Gallery memoria
521 W 26th St (bet. 10th & 11th Ave.) — Gallery
212-695-8035

Chelsea — NYCoo Gallery
20 W 22nd St (bet. Broadway & 5th Ave) — Gallery
212-390-1143

West Village — Art Zen Gallery
298 West 10th St. (Hudson and Bleecker St.) — Gallery
646-486-3222

Lower Mhn — Asian American Arts Ctr
26 Bowery 3rd Fl (bet. Bayard & Pell St.) — Gallery
212-233-2154

Lower Mhn — Gallery gen Tribeca
156 Franklin St. (bet. Hudson & Varick St.) — Gallery
212-226-717

Lower Mhn — gallery onetwentyeight
128 Rivington St (bet. Essex & Norfolk) — Gallery
212-674-0244

Lower Mhn — Zakka Corp
147 Grand St. (bet. Crosby and Lafayette St.) — Gallery
212-431-3994

OTHER

Midtown East — Terry May

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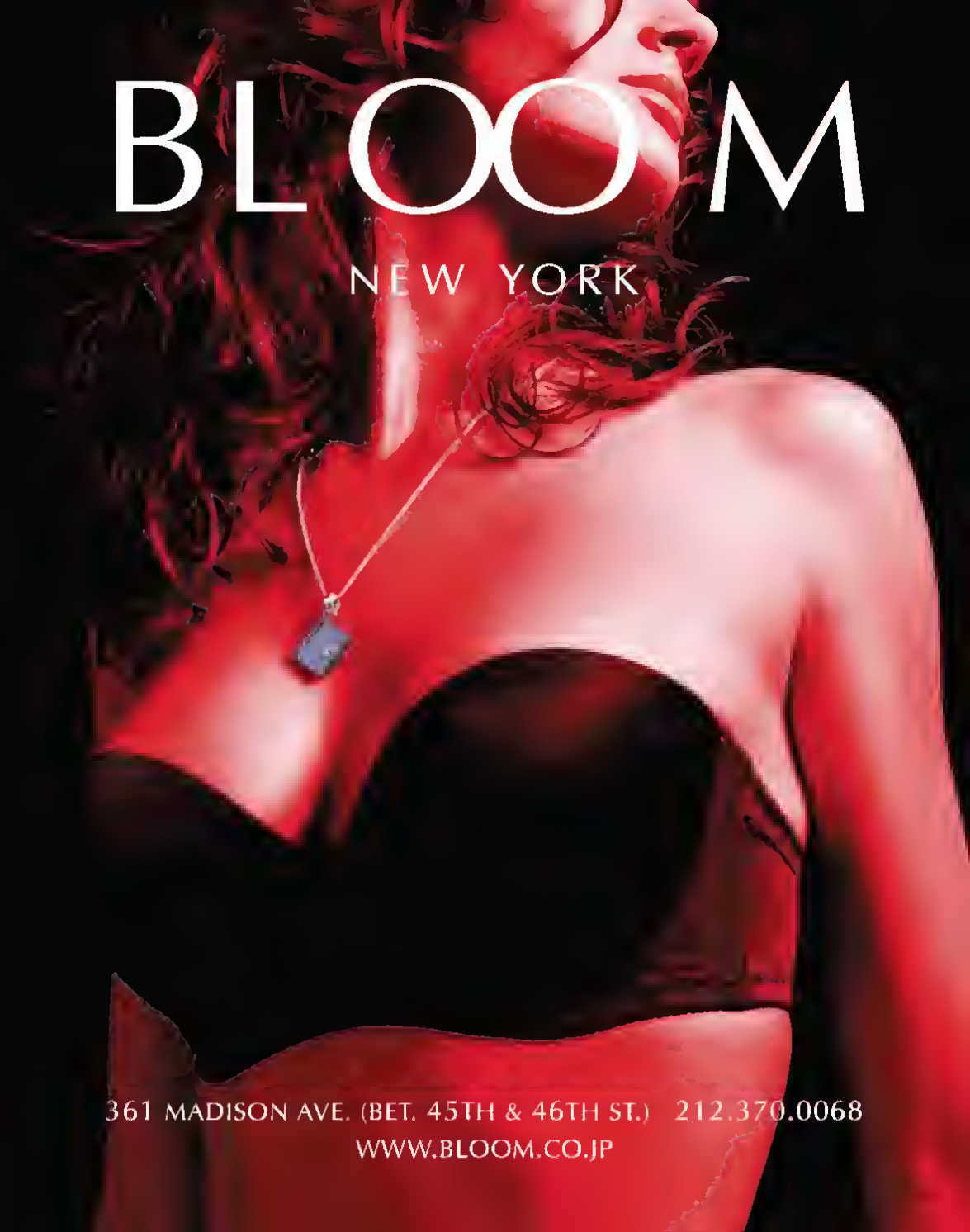
Tricks & Trivia

What is Shochu made from?

Mugi shochu (Barley shochu) and Rice-shochu are popular shochu in Japan. It has a flat and mild taste and clear color, therefore it is good for mixed drinks as a base liquor, like Vodka. The mixed drinks are called "Chuhai" and seen at Izakaya in Japan. They are often mixed with soda and fresh squeezed fruits. Even if you don't have a stock of fresh fruit, you can enjoy Shochu with regular fruit juice. Create and enjoy your own Chuhai at home.

CHOPSTICKS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Japanese Lesson #2

[phrase]

～をみせてください。

~o misete kudasai. (Please show me~. Let me see~)

Last month, you learned a Japanese phrase, "**~ o kudasai**," meaning, "May I have?" The phrase is practical, and it can be used any time you want something. Today, you're taking a huge step forward, just by adding one word to your list: "misete." Put "**misete**" between "**o**" and "**kudasai**" in the previous phrase. "~o misete kudasai" means, "Please show me~" or "Let me see~." If you want to see the menu in a restaurant, you can say, "**Menu o misete kudasai**." Or if you want to check a child's wardrobe you would say, "**Kodomofuku o misete kudasai**."

You have already learnt that you can use the demonstrative if you don't know the specific Japanese noun you want to use. Do you remember what this word was? It's "**kore**." "**Kore o kudasai**" means "Can I have this?" So, you can say "**Kore o misete kudasai**" which means, "Let me see this."

Now you're ready to make your basic Japanese slightly more sophisticated by adding "**sore**" and "**are**" to your list of demonstratives. Both words are translated as "that" but the difference between them is clear. "**Sore**" points to things far from you but close to the one you talk to, "**Are**" points to things far from both you and the one you talk to. Needless to say, "**kore**" points to something close to both of you guys.

Check the following three patterns and see the difference.

Pattern 1
Kore o kudasai (Can I have this?)
Kore o misete kudasai (Let me see this.)
Pattern 2
Sore o kudasai (Can I have that?)
Sore o misete kudasai (Let me see that.)
Pattern 3
Are o kudasai
Are o misete kudasai (Let me see that.)

If you're starting to get the hang of using "kore," "sore," and "are," then your Japanese communication skill is progressing faster than you think!

Illustration by Ai Tatehayashi

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100ml $17
Rich foams thoroughly remove makeup and dirt while leaving your skin moisturized to prevent dryness.

SPECIAL CARE

BRIGHT UP
Lumina Skin Brighter
30g $37
Easy on even a sensitive skin. Nano-brightening agent improves skin texture and restore naturally healthy glow.

NIGHT CREAM
Deep Hydration Night Cream
20g $34
Moisturizing night cream that protect epidermis and penetrates deeper to prevent dryness and skin trouble.

MOISTURIZER

TONER
Skin Balancing Toner Mist
150ml $27
(For Dry and Sensitive Skin/ Normal Skin) This hypoallergenic toner is perfect for spraying over makeup. No paraben or surfactant used

LOTION
Skin Silkening Treatment Gel
50ml $21
Nanoparticles with natural moisturizing ingredients penetrates deep into your skin to maintain moisture all day long. Perfect for a makeup base

CREAM
Moisture Replenishing Cream
3.5g $26
Moisturizing cream for day and night to replenish dryness when needed. Moisturizing nanoparticles penetrate deep into your skin without leaving any oily feeling

SUNSCREEN LOTION
Moisturizing Sunblock SPF20
25ml $34
Moisturizer with make up base, plus UV blocker to protect skin from ultraviolet rays for healthy and beautiful skin

Zenyaku USA www.zenyaku-usa.com

If you would like to receive samples, please fill out Contact Form on our website.

MOVIE

JAPAN'S EVERYMAN: KOJI YAKUSHO

by Grady Hendrix

When you're watching this month's period flick, **SILK**, about silk worm smuggling and infidelity, look past the stars, Keira Knightley and Michael Pitt, and you'll notice that the man playing the Japanese baron, Hara Jubei, looks awfully familiar. You might have seen him in **BABEL**, playing the long-suffering father to deaf-mute teenager. Or maybe you caught him playing the tragically scarred Nobu in **MEMOIRS OF A GEISHA**. In Hollywood he may be a supporting player, but in Japan he's a major star: meet the much-loved Koji Yakusho.

A one-time city worker, Yakusho has the rumpled charm of a government accountant, but his acting chops are ferocious. Horror master Kiyoshi Kurosawa regularly casts him against type, most memorably as the twin mad scientists in **DOPPELGANGER** and as a cop slowly driven mad by his own inner darkness in **CURE**, and the results are always electrifying. He rocketed to stardom in 1996's **SHALL WE DANCE?** playing a mousy accountant who's given a new lease on life when he takes up ballroom dancing. One year later he won four of Japan's major "Best Actor" awards for **THE EEL**, Shohei Imamura's Cannes-award-winning film about a murderer released from prison and trying to start his life.

In the world of entertainment where youth reigns supreme Yakusho is even more unusual because his secret weapons are his age, his experience and his ability to switch from terrifying to fatherly within seconds. To see what he can do, check out **BOUNCE KO GALS**, where he plays a student radical turned middle-aged yakuza. Unpredictable and menacing, he butts heads with a bunch of teenage hookers who are working his gang's turf, but at the last minute, when all seems lost, he suddenly calls a halt to the escalating warfare. "There's been enough violence for one night," he says, and strides off singing the "Internationale." Is it an act of mercy or is he crazy? With Koji Yakusho, you never know.

Silk (2007)
Director: Francois Girard
Cast: Keira Knightley, Michael Pitt, Koji Yakusho, Alfred Molina

Grady Hendrix writes Kaiju Shakedown, Variety's blog about Asian entertainment.

IF YOU ARE THINKING ABOUT MARKETING TO JAPANESE PEOPLE IN NY,

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This fall, the Kitano New York introduces the NEW, Special package plans

The Kitano New York presents great cost saving plans to make your kids happy in New York City, while you are enjoying a serene, elegant getaway.

Family Weekend Package

With its kid-friendly cultural attractions including Times Square, Central Park and Rockefeller Center New York City provides families an adventure of a lifetime The Kitano New York, Midtown Manhattan's kid-friendly refuge is inviting families to experience all that the city has to offer with its Family Weekend Package, available each weekend with rates starting at $355 per night

Unlike many New York hotels, The Kitano features 149 spacious guestrooms and suites with custom-made furniture flat screen plasma televisions and luxurious marble bathrooms allowing families to feel at ease during their stay In addition the hotel's double-paned windows ensure that the sounds of the city do not disturb a good night's rest This cost saving Family Weekend Package teatures complimentary breakfast in The Garden Cafe, cookies and milk delivered for the kids a keepsake rubber duck late check-out at 1 p.m. and no extra fees for a third person or extra bed with the accommodations in a King/Double Superior, King/Double Premier or King/Double Junior Suite room

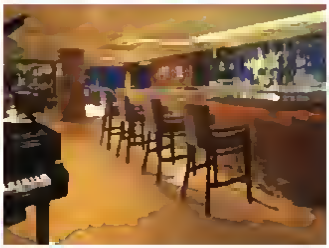
Jazz Night Package

With the jazz scene just as vibrant and alive today live jazz performances are a key attraction to the city's visitors The Kitano New York's Bar Lounge is considered by many as one of the city's top venues for live jazz performances hosting such jazz luminaries as Mel Martin, Don Friedman and Joe Locke during live evening performances. Now, The Kitano New York invites jazz connoisseurs to enjoy luxury hotel accommodations and experience these memorable performances with its special Jazz Night Package

With rates starting at $355 per night, the Jazz Night Package is valid Friday and Saturday nights when the hotel hosts its headlined jazz acts In the coming months The Kitano New York will feature a variety of renowned musicians including the Nilson Matta's Brazilian Voyage on October 5-6 and the Ronnie Cuber Band on October 26-27. The package features complimentary admittance to the evening jazz performance ($15 food & drink minimum not included), beakfast for two at The Garden Café, late checkout at 1 p.m., complimentary jazz CD

as well as the the accommodations in a King/Double Superior King/Double Premier or King/Double Junior Suite room

Rates are subject to availability Black out dates apply and package is exclusive of taxes and gratuities



The Kitano New York

The Kitano New York opened its doors in 1973 as New York's first Japanese hotel Thirty-two years later it remains the first and only Japanese owned hotel and has become an integral part of one of Manhattan's historic neighborhoods Murray Hill Located on fashionable Park Avenue at 38th Street, the 18-story hotel towers over some of New York City's most magnificent turn-of-the-century dwellings, offering spectacular views of the city landmarks. The hotel features 149 guestrooms, including 17 contemporary suites and a one-of-a-kind Japanese Tatami Suite The Kitano New York is home to the critically acclaimed Michelin-rated Hakubai restaurant where traditional Kaiseki delicacies are served The Kitano New York is also home to live jazz music featuring live performances by legendary jazz musicians who descend upon the hotel's bar lounge weekly to perform classic and contemporary jazz music The Kitano New York is a member of Summit Hotels & Resorts a consortium of deluxe hotels worldwide

THE KITANO

For more information
contact The Kitano New York at 212-885-7000
1-800-548-2666 or log onto www.kitano.com.

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じゃがじゃがモール

Exhibition

July 29 to October 28
Social Dress New Orleans 730 Days After
Socrates Sculpture Park
3201 Vernon Blvd., Long Island City, NY
Exposing some of the social, political and environmental systems at work within New Orleans' fragile landscape, Takashi Horisaki's project explores contemporary terrain shared by Gordon Matta-Clark, Christo, Maya Lin and Robert Smithson. Social Dress New Orleans – 730 Days After monumentalizes the tragedies endured by past and present Louisiana residents.
Info: 646-241-1282, www.socialdress-neworleans.blogspot.com, www.takashihorisaki.com, or email to ajchristens@gmail.com

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September 6 to October 13
Daydream in My Garden by Go Sugimoto
M.Y. Art Prospects
547 West 27th St., 2Fl, NYC
Daydream In My Garden features two black-and-white photo series produced by this young photographer between 2003 and 2006. Walk In the Night, his first mature work, is a series of nightscapes spontaneously shot on desolate streets in Manhattan and Brooklyn. By contrast, his second series, Paper Work, features folded sheets of white paper set against white backgrounds, carefully staged in his small bedroom studio. Although seemingly very different, these two series share the distinctive sensitivity Sugimoto expresses through his labor-intensive darkroom operations.
Info: 212-268-7132 or www.myartprospects.com/, or email to info@myartprospects.com

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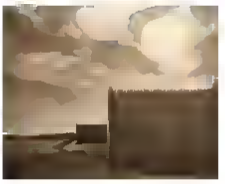
September 13 to October 27
Trace by Koichiro Kurita 2007
FOTOSPHERE Gallery
511 West 25th St., #505, NYC
This solo exhibition features 20 prints, including the large format size of 24x34 inches, painstakingly printed with platinum and palladium on Japanese handmade Gampi paper. Kurita has been photographing landscapes with his unique aesthetics and philosophy for about two decades.
Info: 212-352-0235 or www.fotosphere-ny.com



Event Feature — Kiku: The Art of the Japanese Chrysanthemum

The New York Botanical Garden's Autumn Flower Show and Exhibition

October 20–November 18, 2007
The New York Botanical Garden
200th Street and Kazimiroff Boulevard, Bronx, NY 10458-5126
Phone: 718 817 8700, http://www.nybg.org/

Kiku: The Art of the Japanese Chrysanthemum is the most elaborate flower show and cultural exhibition ever presented by The New York Botanical Garden. Visitors will discover the exquisite beauty of kiku—meticulously cultivated chrysanthemums, a traditional Japanese art never before seen on this scale outside of Japan. Cultivating kiku is exceptionally difficult, requiring expertise and constant attention throughout a 12-month growing period, during which time the plants are vigilantly watered, pinched, staked, and tied to grow in a variety of highly specialized shapes. Marvel at what appears to be a massive flowerbed but is in fact a single plant producing hundreds of simultaneous blossoms. This Garden-wide exhibition also includes exquisite arrangements of bonsai, ikebana, Japanese maples, and bamboo sculptures. "Plants of Japan in Illustrated Books and Prints" will be on display in the LuEsther T. Mertz Library gallery along with a wide variety of kiku-themed programs for children and adults, including home gardening demonstrations. Celebrating Japanese art, life and culture, this exhibition represents the culmination of an exclusive multi-year international collaboration between Shinjuku Gyoen National Garden in Tokyo and The New York Botanical Garden, blending East and West through the flawless beauty and honored tradition of kiku.

Ogiku, Kiku: The Art of the Japanese Chrysanthemum, The New York Botanical Garden, October 20–November 18
Photo by Joshua Lieberman

October 5 to January 13, 2008
Making a Home: Japanese Contemporary Artists in New York
Japan Society Gallery
333 East 47th St., NYC
To celebrate the strong and historic cultural links between Japan and New York, Japan Society presents this large-scale group exhibition featuring the work of 33 contemporary Japanese artists who call New York City home, including Yoko Ono, Ushio Shinohara, Kunie Sugiura, Yuken Teruya, and Aya Uekawa. The show comprises a broad range of media—from painting and sculpture to video and photography—and covers diverse age groups, identities, experiences, and styles that will show the breadth and depth of contemporary Japanese art as developed, practiced, and presented in New York.
Info: 212-832-1155 or www.japansociety.org

October 18 to 27
Ei Kawakita – "Mu: On Space and Nothingness"
The Nippon Club
145 West 57th St., NYC
The Nippon Club presents "Mu – On Space and Nothingness" by Ei Kawakita. Mr. Kawakita's first solo exhibition and American debut will feature his most recent work. As an architect for more than 30 years, Ei Kawakita continuously questioned how two-dimensional art could coexist with contemporary architecture. He offers his solution in the painting, The World of Black and White, which illustrates his belief that light and shadow in architecture are equivalent to white and black in visual art.
Info: 212 581 2223 or info@nipponclub.org

October 18 to 27
Satsumatic - The Satsuma Movement From Kagoshima to the World
hpgrp Gallery New York
32-26 Little West 12th St., NYC
This exhibition is the first illustrator's group from Satsuma, currently Kagoshima prefecture, which is located on the southernmost tip of mainland Japan. The artists who are featured in this exhibition are three native Satsuma illustrators working in computer media, fashion and picture books. Their work is inspired by the natural beauty and cultural history of Satsuma. The art movement "Satsumatic" was created by these three illustrators. It is an escape from numbing relationships, polluted air, and the confusing bustle of the big city, going back to their home of Satsuma. This exhibition made possible by Denen Shuzo, a Satsuma

shochu company with over 100 years of brewing history, is presenting the New York debut of these three contemporary artists who hail from the home of this shochu. The opening reception will be held on October 18th from 6pm to 8pm and the two kinds of shochu will be served; "Sweet PotaTo Shochu Denen Black" will be served for the first time in New York, as well as "Wheat Shochu Denen Gold" which is loved around the world.

Info. Keiko Ueno 347 665-7618 or www.hpgrpgallery.com

Performance

October 9, 10, 12, and 13
Tiger's Cave: Butoh Boot Camp (Butoh: Tora no Ana) and Yupiters
Japan Society
333 East 47th St., NYC
Following his company's sold-out shows in 2002 and 2003, mavenck butoh master Akaji Maro, who studied with butoh movement founder Tatsumi Hijikata and founded Dairakudakan in 1972, returns to Japan Society with the theatrically explosive works created by members of his company. Under Maro's mentorship his company members have choreographed more than two-dozen works under the title Kochuten Series. Two of the latest Kochuten works will have their U.S. premieres: Tiger's Cave: Butoh Boot Camp (Butoh: Tora no Ana), a new all male work from Kumotaro Mukai, and the all-female Yupiters, choreographed by Yuko Kobayashi. Special appearance by Akaji Maro for all performances.

Info. 212-715-1258 or www.japansociety.org

October 13
Miki Miyamoto
Maxim Bar & Lounge
43 W. 32nd St. 2nd Floor of Hotel Stanford, NYC
A Japanese singer/songwriter Miki Miyamoto performs at Maxim Bar & Lounge with songs from her brand-new album "Dear." Although most of her songs are written in Japanese, her gorgeous melody and beautiful clear voice always catches people's hearts and impresses them. She is also amazing as a jazz vocalist, and has been performing with jazz musicians in NY.

Info. 212-736-0836 or www.mikimiyamoto.com

October 27
Tokyo String Quartet: String Quartet in Residence
92nd St. Y
1395 Lexington Ave., NYC
One of the supreme chamber music ensembles of the world returns for another memorable program. It will include Haydn: String Quartet in B-flat Major, Op. 50, No.1, Auerbach: Primera Luz (U.S. Premiere), Tchaikovsky: String Quartet No. 3 in E-flat minor, Op. 30.

Info. 212-415-5500 or www.92y.org

Lecture/Forum/Film/Festival

October 1
2007 Japanese Food & Restaurant Show
"Breaking Boundaries: Building Bridges: Japanese Artisanal Ingredients"
Metropolitan Pavilion & The Altman Building
125 135 18th St., NYC
Some of the world's finest artisan-made ingredients made their U.S. debut last year at the Japanese Food & Restaurant Show in New York. Real Wagyu beef, sea salt smoked over cherry wood fires, live miso, and soy sauce aged in 100 year old cider barrels were just a few of the items that became an instant sensation among the nation's culinary cognoscenti. This year's show promises to be the most exciting one yet, with more artisanal ingredients, and more workshops, demonstrations and tastings than ever before. Japanese cuisine authority and James Beard Award-nominated cookbook author Hiroko Shimbo heads up the demonstration kitchen. Throughout the day, sake expert Michael Simkin and shochu expert Yukari Pratt will lead workshops, guided tastings, and food pairing seminars, and mixologists will shake up creative cocktails behind the shochu bar. The event, produced by New York Mutual Trading, Inc., is open to members of the trade: retailers, restaurateurs, foodservice professionals, and members of the media. Registration is FREE.

Info: www.nymtc.com

October 4
Doubles: Japan and America's Intercultural Children
Held Auditorium, 304 Barnard Hall (3rd Fl.)
Barnard College, 3009 Broadway, NYC
Documentary filmmaker Regge Life screens and discusses his film Doubles: Japan and America's Intercultural Children. Over two years in the making, DOUBLES features persons born of Japanese & American nationals, from the turn of the century until today. In the 50 years since the end of World War II, what has changed and what remains the same for the Intercultural children of Japanese and Americans? DOUBLES is the first in-depth look at the lives of the Intercultural children of Japanese and Americans inside America as well as from inside Japan.

Info: 212-854-5036 or www.doneldkeensenter.org

October 7
Homes & Houses: Japan/New York
Japan Society
333 East 47th St., NYC

Hop, Step, J-pop!

By Roland Kelts

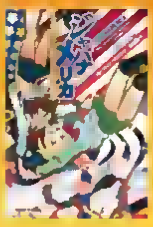
"Invasion?" Revolution!

American bookstores continue to expand their manga aisles, including Kinokuniya, which is opening a second Manhattan outlet; Uniqlo: Japan's Gap, looms over lower Broadway; and Nigo, Japan's hip-hop fashion guru, glares at me from magazine racks. In New York, the Japanese pop juggernaut seems unstoppable.

But is it really an "invasion," as my book's subtitle claims?

The word invasion, or shinryaku, touches a nerve in Japan, a nation still sensitive to accusations of Asian atrocities in World War II. And it contradicts one of Japanamerica's key arguments: most of Japan's icons of contemporary culture have not aggressively been unleashed upon Western nations. Rather, they have permeated Western culture via the Internet, cable television and DVD selling and trading.

I urged my publisher in Japan to alter the subtitle. Their solution was something along the lines of "the Japanese pop culture revolution"—a more positive spin that still implies, with a wink, a radical sea of change.



Roland Kelts is the half-Japanese American author of JAPANAMERICA: HOW JAPANESE POP CULTURE HAS INVADED THE US, the co-editor of A PUBLIC SPACE literary magazine, and a lecturer at the University of Tokyo.

A child-friendly introduction to Japanese traditional and contemporary home interiors. This event is followed by a talk about Japan Society's building. Afterward, families will make a model house led by an architect. Part of openhouse newyork. Recommended for children ages 8-12 and accompanying adults. Advanced registration required. Call (212) 715 1254 for more information.
Info: 212-715-1258 or www.japansociety.org

October 13 & 14
CultureFest 2007
Historic Battery Park, NYC
NYC & Company's annual CultureFest in Lower Manhattan's historic Battery Park is a FREE, family friendly celebration of the city's magnificent and diverse cultural offerings. Join Japan Society and more than 100 of New York finest organizations with two days of performances, food and interactive activities for adults and children. Rain or shine!
Info: www.nycvisit.com

October 18 & 20
Fiko & Koma With Margaret Leng Tan
Japan Society
333 East 47th St., NYC
MacArthur "genius" fellowship awardees Fiko & Koma return to Japan Society (where they made their U.S. debut in 1976) for the world premiere of their latest work. Mourning, with celebrated avant-garde pianist Margaret Leng Tan. Fiko and Koma began to study and perform with Tatsumi Hijikata's company in Tokyo, and later with Kazuo Ohno in the early 1970s. The two have developed their own inimitable performance experience that has been seen at prominent venues around the world.
Info: 212-715-1258 or www.japansociety.org

©Claudia Bradgate

October 22
Lecture Tour of the Freeman Family Japanese Garden
Mansfield Freeman Center at Wesleyan University
343 Washington Terrace, Middletown, CT 06459
Stephen A. Morrell, Landscape Designer. Mr. Morrell will present a talk on Japanese gardens, illustrated with slides. Following the talk he will give a guided tour of the Freeman Family Japanese Garden that was designed and installed by him in 1995. Starts at 4:30 pm.
Info: 860-685 2330 or www.wesleyan.edu/east

JAPANESE NUTRITION EDUCATION
Let's Cook a Halloween Pumpkin with Soy Sauce

Now is the season where New Yorkers are surrounded by pumpkins. In Japan, they also surround us. The difference is that we cook pumpkin and squash during the autumn and winter seasons. We cook Kabocha (squash) the same way as pumpkin. Although Kabocha's season is mid-summer, we eat them until winter because it can be kept for a long time.

Japanese have a custom of eating Kabocha squash on the winter solstice. It is believed if eaten on this day, we might not catch the flu. During winter, there is a shortage of deep yellow vegetables containing vitamin A, so our ancestors kept Kabocha until winter.

Kabocha squash goes well with soy sauce. After hollowing out the Halloween lantern, try boiling soy sauce, sugar, and diced pumpkin/squash together. Before boiling, don't forget to remove the edges and peel the skin in patches to prevent the pumpkin from getting mushy. These details make it much tastier.

We call this process Menton chamfering. We also peel squash skin in patches to get the taste of the soup inside of the squash. These details make it much tastier.

Japanese Kabocha squash is smaller than American pumpkins. The skin is a darker green shade and the inside is a deeper yellow. Its rich, sweeter taste is good for tempura, salad, soup, pudding or other desserts as well.

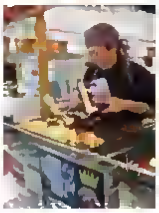
Tsuhiko Hattori, Head of the Hattori school of Japanese-style cuisine. Her brother Yuko Hattori is the president of the Hattori Nutrition College and is well known as Doc, a commentator on the television program Iron Chef on the Food Network. http://www.shokukalabo.jp/

October 23
AUTHORS ON ASIA: Godzilla & Japanese C[illegible]
Japan Society
333 East 47th St., NYC
Godzilla is one of the most recognizable Japanese imports to the United States in the postwar era. Few Americans realize the close connection between Godzilla and Japanese culture. Through humor and anecdotes, William Tsutsui explores the monster's lasting cultural impact on Japan, the U.S. and the globe. Dr. Tsutsui is Professor of Modern Japanese History and Department Chair at Kansas University as well as author of Godzilla on My Mind, Fifty Years of the King of Monsters. Followed by a reception.
Info: 212-715-1258 or www.japansociety.org

©Palgrave Macmillan

October 24
Soshitsu Sen XV Distinguished Lecture on Japanese Culture
Low Memorial Library Rotunda
Columbia University (116th St., bet B'way and Amsterdam Ave.), NYC
Professor and legendary writer Gary Snider is the guest lecturer on Japanese culture. The Soshitsu Sen Distinguished Lectures on Japanese Culture were established by an endowment of $500,000 from the Urasenke Foundation of Kyoto, Japan. Named in honor of Hounsai Sen Genshitsu, Former Grand Master (Iemoto) Sen Soshitsu XV, of the Urasenke School of Tea, this public lecture series is held annually at Columbia University to increase American awareness and understanding of Japanese culture. Reservations are required. RSVP by email by Wednesday, October 17.
Info: donald-keene-center@columbia.edu

October 26 to 29
Umaimono ichi (Yummy food fair)
Mitsuwa Marketplace
595 River Road, Edgewater, NJ 07020
Umaimono ichi, that is, yummy food is gathering here from all over Japan. Regional and locally loved foods will be introduced through demonstrations. Masters create famous tasty foods in front of you, using the ingredients and tools brought over from Japan. Ramen from Hokkaido, waffle from Kobe, takoyaki from Osaka, while sushi and kamaboko from Nagasaki are really must-see's. The desserts and cakes, for which the Japanese reminisce, are very popular. Do not miss this gourmet lover's fair.
Info: 201 941-9113 or www.mitsuwanj.com



A Fabulous Late Night Tasting Featuring Rare Sakes and Shochu - October 2

This is a rare opportunity to enjoy four to five types of sake from the Nambu Bijin Brewery (from Iwate Prefecture in Japan) and six to seven kinds of shochu from the Nishi Brewery. The presence of the 11th brew master of Nambu Bijin, Mr. Kuji and the director of Nishi brewery factory Mr. Arama will enrich this tasting event. A lecture will be given as well. Sake/Shochu tasting with appetizers $45 (+ tax, tip). Only 25 seats are available.

Location: Sakaguru 211 East 43rd St (bet. 2nd & 3rd Ave.) Info: 212-953-7253

A Sophisticated Pairing Experience at CHANTO NY - October 3

This event is a collaboration between sake connoisseur Hayato Hishinuma, who is well known in the Japanese community and Chef Kiyotaka Shinoki of Chanto New York, who brings you a six course menu with perfectly matched rare Shochus and liqueurs. This is a limited offer. Other regular events at Chanto NY include Jazz Live on every Tuesday & Thursday and DJ nights on Friday & Saturday. Make your dinner at CHANTO more exciting! Check out CHANTO's website for details.

Location: CHANTO NY 133 7th Ave. South (bet. W10th & Charles St.) Info: 212-463-8686 or www.chantonyc.com

Free T-shirts from Award-Winning Sake, Garyubai from Sanwa Brewery

Garyubai from Sanwa Brewery won the Grand gold prize in the Junmai Daiginjo category. The contest, International SAKE Challenge (www.sakechallenge.com) is designed to encourage the awareness of Japanese sake and promote its sales and distribution in the international market. As a token of the great honor, special gift, T-shirts will be given to the selected 9 Chopsticks NY readers. (3 people for each size: small, medium and large). Apply by fax (to 212-431-9960) or reader@chopsticksny.com by October 31.

Celebrate the 3-Year Anniversary of Sachiko's On Clinton

Unique, elegant, and original dishes are being served during this 3-year anniversary celebration from October 2 to 7. Dai Ginjyo "Kakunko," Junmai Ginjo "Yusura," Junmai "Isojiman" and several more of Sachiko's best selection sakes will enhance this festive mood. Reservations only.

Location: Sachiko's On Clinton 25 Clinton St. (bet. E Houston & Stanton St.) Info: www.sachikosonclinton.com or 212-253-2900

The Best Three Dishes are Revealed at Jewel Bako

Headed by culinary prodigy Yoshi Kousaka and his team of taste specialists, Jewel Bako combines artistic elegance with a mouth-watering savoriness that makes every dining experience unforgettable. Here are the best 3 dishes. 1) Braised King Salmon in a delicate sea urchin sauce - $12. 2) Makimono Omakase (A tasting of all nine large Makimono) - $42, and 3) Omakase (Chef's selection of sushi or sashimi) - $50.

Location: Jewel Bako 239 East 5th St. (bet. 2nd & 3rd Ave.) Info: 212-979-1012

Your Hard-to-Manage Hair will be Beautifully Transformed into Straight Hair

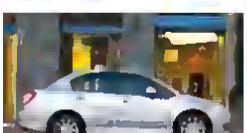
Shige Kosuda is the magician. He is the complete authority on Thermal Reconditioning. He has presented his world renowned straight permanent process and hairstyling techniques at numerous seminars and at top salons in New York City and Beverly Hills, Los Angeles. The treatment service of Thermal Reconditioning (Japanese Straightening) starts from $500.

Location: Shige Kosuda Salon 141 East 55th St. (bet. Lexington & 3rd Ave.) Info: 212-759-2397 or http://shigusalon.com

The All-New 2008 Suzuki SX4 Sport Offers a Trunkload of Functionality

The all-new 2008 Suzuki SX4 Sport is the automotive cousin to the SX4 Crossover and is designed to ease the day-in, day-out urban grind for its drivers. Sharing a common appeal for those who live a life consistent with Suzuki's "Way of Life" brand philosophy, the four-door SX4 Sport and five-door SX4 Crossover seamlessly blend into varied driving conditions and environments.

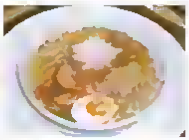
Info: www.suzukicuto.com



Try the Next Brand-New Ramen at Le Miu!

Le Miu used their great skills and techniques for their brand new menu "Salt Ramen with broiled Berkshire Pork." The theme for this Ramen is "Light taste." The chicken broth that takes a long time to prepare, is slightly seasoned so that the customer can enjoy the soup till the last drop. This great Ramen is available for $12. So why not go to Le Miu, and taste this authentic delicious Ramen, produced by great chefs?

Location: Le Miu 107 Avenue A (bet. 6th & 7th St.) Info: 212-473-3100



Get a Discount at the New Japanese YUI Salon!

Japanese newcomer to the West Village, "YUI salon" is a hair salon now offering 20 percent off many services, just for Chopsticks NY readers! Available services include haircut, hair set, color permanent, extensions, and more. Their signature service "Head and hair anti-aging," is a spa treatment for the head, and is also included in this discount. Bring a copy of this issue of Chopsticks NY to the salon, or tell them you saw this article when you make an appointment, and enjoy a discount and great service.

Location: YUI Salon 323 West 11th St. (bet. Greenwich & Washington Sts.) Info: 212-647-9383

Don't Miss this Great Offer from Oms/b!

To celebrate their four-year anniversary, Oms/b will give gifts to all customers until October 16. Since October is the harvesting season for rice, they will serve plain salt rice balls made from this year's new rice for just 50 cents per piece in order to let customers enjoy the new rice's rich taste. This simple and yummy rice ball will be served for just one week from October 8. Enjoy the great taste of Japanese rice!

Location: Oms/b 156 East 45th St. (bet. Lexington & 3rd Ave.) Info: 212-922-9788 or www.riceball-oms/b.com

Cozy, Intimate Sake Bar SPOON has just Opened in the East Village!

Tucked behind Ramen Setagaya, the Asian tapas bar SPOON is situated in a cozy space for customers. At SPOON, they seek to make your meal a more intimate occasion, an experience that engages your body, mind, and spirit. Their delicate and tasty menu includes sushi, of course, and some other Asian small dishes. Aside from the tapas menu, they also serve main dishes as well. Outside tables are also available. Check it out!!

Location: 141 1st Ave. (behind Ramen Setagaya) Info: 212-529-2746 Open 7 days a week

East village Beard Papa just renewal opened

Beard Papa, which is known for the irresistible cream puffs, just renewed and reopened its east village store. Now other kinds of cakes and desserts are available as well. Take a break and enjoy the sweet moment.

Location: Beard Papa Astor Place 740 Broadway, NYC Info: 212-353-8888

Happenings Feature

You Know What happened?

Getting More Attention Than Ever – JFC International brings the Sake & Beer Expo to New Yorkers

On September 13, at The Kitano New York, the SAKE & BEER EXPO, sponsored by JFC International was held from 12pm to 5pm. At the event space, there were many tasty famous rare sakes and beers served by 17 breweries from all around Japan. Each had demonstrations of their products, including Sapporo USA, OZEKI USA, which just launched its sparkling sake "Hana Awaka" in the east coast, Chiyo Musubi Shuzo from Totton, who featured six kinds of sake, Tanzan Shuzo from Kyoto, and Benl Otome Shuzo, famous for its sesame shochu. Also there was Tondennaka Seizou from Fukuoka with shochu made from eight different kinds of grains, Kaiun Shuzo from Okinawa, Amami Oshima had its black sugar shochu, while Yoshikubo Shuzo from Ibaragi had its brand-new "IPPIN" and "Kamoshibito Kuheiji" from Nagoya. The event introduced more than 160 kinds of sake and beer. The Kitano New York penthouse was packed with people who lined up to try the best sakes in Japan. The exhibition event was quite successful with more than 380 people from restaurants, liquor businesses, and supermarket industries. Mr. Shozo Otani, a manager of the JFC International NY branch said, "We received the greatest number of participants this year. Next year we will have an event collaborated with food companies."

Info: 718-456-8805 or www.jfc.com

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TO ENTER: [illegible] our survey at Chopsticks NY's Website: www.chopsticksny.com. On your entry is a [illegible] mainly [illegible]. PRIZES: Grand Prize: One (1) [illegible] Prize: Three (3) [illegible] Glass sake cup set (1), Tea set (1), Rice bowl set (1). Third Prize: Thirty (30) Chopsticks NY [illegible] tenugui (Japanese hand towel). Prizes cannot be redeemed for cash. DRAWINGS: A total of 24 winners will be selected [illegible] perform a random drawing from all eligible entrants. The drawing will take place on November 1st, 2007. The Grand Prize Winner will be notified by certified mail, phone, and/or email (if provided) within two weeks after the [illegible]. Grand Prize Winner cannot be contacted in the first attempt, Trend Pot will make a second attempt. If no contact is obtained Trend Pot will not make any other attempt. Prizes for other winners will be mailed with no other contacts. If the prize is returned, no further attempt will be made and the prize will be forfeited. GENERAL TERMS AND CONDITIONS: Open to individuals legal residents of the United States. Trend Pot may disqualify any individual it believes to be tampering with the entry process, drawing or the operation of this survey, or be acting or with intent to annoy, abuse, threaten or harass any other person. By accepting the prize, each winner releases Trend Pot from all liability with respect to the functioning of the prize (including any property loss, damage, personal injury, or death it causes).

CHOPSTICKS

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Flo de Mayo
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Food Emporium at 68th St.*
Gary Nirll s Whole Foods
GOTHAM WINES
Gristede s at 96th St.*
Gristede s at 86th St.*
Gristede's at 84th St.*
Gristede s at 65th Stl*
Gristede's at 103rd St.*
JAS Mart
Kim s Video at Columbia Univ
UWS Kenshikai Karate
Nancy's Wine
New York Buddhist Church
Planet Sushi
Sergon Grill
Matsubayashi Karate
Sun chan Japanese Restaurant
Sushi A-Go-Go
Sushi Hana
TOMO Sushi & Sake Bar
Yuki Sushi

UPPER EAST SIDE

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Ease Salon
East Japanese (East 66)
Eastside Health Food
Food For Health
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Food Emporium at 87th St.*
Food Emporium at 86th St.*
Food Emporium at 63rd St.*
Garnet Wine
Giovanni Secchi
Gristede s at 78th St.*
Gristede's at 89th St.*
Gristede s at 87th St.*
Gristede s at 65th St.*
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Miss Saigon
Mister Wright
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Sake Hana
Sara
Shabu Shabu 70
Sushi Hana
Sushi Seki
Sushi Sen nin
Tsuki Restaurant
Ultimate Karate USA
YUKA Restaurant

MIDTOWN WEST

Aikido of Manhattan
Bangkok House
Bluechili
Food Emporium at 49th St.*
GoGo Curry
iBop KARAOKE
Sake Bar Hag
Japan Nat-onal Tourist Org
Japanese Chamber of Commerce
JETRO USA
Jim Hanley s Universe
Joe s Shanghai
Kinokuni-ya Book Store
ABC Language Exchange
Mencanko-Ter 55
Midtown Comics
Mingle New York
Mitsu
Monster Sushi
NY Acupuncture and Herb Clinic
New York Togai School
Nihon Day Spa
Oriental Health Spa
Pacific Echo
Salon de Tokyo
Sapporo
Sato Dojo
Soba Nippon
Sushi den
Sushiya Restaurant
Tachigui soba Teriyaki Boy
Teriyaki Boy
The Japanese American Assoc.
The Nippon Club Culture Center
VIJIN
Yamaguchi Acupuncture Clinic
Westerly Natural Market

MIDTOWN EAST

212 Fukumatsu
Aburiya Kinnosuke
Acumed Center
Aja Asian Bistro
Ambassador Wine & Spirit
Amity Language Institute
Asahiya Book Store
Azusa of Japan
Book Off USA
Café Zaya
Chelsea Chinese Cuisine
Consulate General of Japan
Food Emporium at 32nd St.*
Gristede s at 32nd St.*
Gristede s at 40th St.*
Gyu-Kaku
Hair Mates
Hatsuhana Park
Ido Center
Inagiku
Japan Society
Japes 27
Japes 38
Katagiri
Kiaie
Korea Palace
Manish
Mencanko-Ter 45
Midtown Comics
momotaro
Moonflower Spa
MR K s
Omsb
Peking Duck House
Restaurant Nippon
Restaurant SEO
Sakagura
Salon Shin
Sushi tei (Katsuhama)
Teriyaki Boy 46th
Terry May
Tse Yang Restaurant
Yakiniku Riki
Yakitori East

KOREAN TOWN

Dae di L. Zeng
Don s Bogam
Duer 35
HAN BAT
HANGAWI
Hyo Dong Gak
Komtang House
Korean Books
Kum Gang San
PHO32
Todai
Wonjo restaurant
Woo Chon

CHELSEA & GRAMERCY

ABC Language Exchange
Bond Street Dojo
Choshi
Cosmic Comics
Daiichi Sushi
Disc-O-Rama Union Sq. E.
Eizan-ryu Ju Jutsu Biwako Dojo
Enrin
Food Emporium at Union Sq.*
Gristede s at W. 24th St.*
Gristede s at W. 14th St.*
Gristede's at W. 26th St.*
Gristede s at W. 22nd St.*
Gristede's at E. 29th St.*
Gristede s at E. 20th St.*
Hayato New York
Hachi Suzuki
Jaya Thai
JAS Mart (E. 23th St.)
Kaden Sushi East
KIWA Salon
KYOKUSHIN KARATE
Landmark Wine & Sake
Mishima
Monster Sushi
Natural Green Market
New York Arkiai
N.Y. Shorin Ryu Karate
Oshashi Institute
Regional Thai
SABURI
Spice Thai
Tebaya
Teriyaki Boy 23th
U.S. Bindo Kai Kan
World Oyama Karate
Matsumoto Dojo
World Seido Karate
Organization

WEST VILLAGE

CHANTO
Chez Noah
Disc O Rama-NYU
Disc O Rama-W. 4th
Gelanga
Generation Records
Food Emporium at 12th St.*
Gristede s at Bank St.*
Gristede s at 4th St.*
Marumi
McNulty s Tea & Coffee Co., Inc
Monster Sushi
Penang
Rockmeisha
TAKA
Tenri
13th Street Repertory Company

EAST VILLAGE & CENTRAL VILLAGE

Ashiya Sushi
Dumpling Man
Fortunate Planet
Giant Robot
go Restaurant
Gristede s at University PL*
Gyu-Kaku
Hair Mates
Hasaki
Izakaya GO
Hip Hop Chow
Japonica
JAS Mart (East Village)
KZ Salon
Kelsey Nature Center
Kim s Video
LAN
L'Annam
Lemongrass
Lotus Salon
MZM
Mays KU-E BA
Menkuiter
MJK liquor
Oh! Taisho
Otafuku
Panya
Planet Rose
Powder Room
Rai-Rai Ken
Ramen Setagaya
Shabutatsu
Shiki Kitchen
Sing Sing (Ave.A)
Sing Sing (St. Marks)
Sobaya
Souen Restaurant
St. Marks Bookshop
St. Marks Market
Sunrise Mart
Takahachi
Teriyaki Boy 10th
Three of Cups
Toy Tokyo
Tokio 7
Tokyo Joe
Typhoon Lounge
Ueno Salon
Union SQ Wine
Video Games New York
Yakiniku West
Yakitori Taisho
ZEN

BELOW HORSTON

Asian American Art Center
Connie Beauty Center
Facial Spa
Franklin Station Cafe
Granyette Wine
Gristede s at 315 S. End Ave*
Gristede s at 71 S. End Ave*
Hiroko s Place
ISE Japanese Restaurant
ITSU
Joe s Shanghai
Bonaparte NY
Kazuyo Nakano New York
kid robot
Korin
Lotus Salon (SOHO)
Lotus Salon (Tribeca)
Mika Inatome
New York Wine Exchange
Nha Trang
NINJA
Pearl River Mart
R by 45rpm
Rice
Seasons
September Wines (L.E.S.)
Shanghai Cuisine
Souen Restaurant
Sunrise Mart
Takahachi Tribeca
Takam chi Hai
Tonjin Mart Manhattan
Ueno Salon
Zakka Corp
Zutto (Tribeca)
Zutto (W. Village)

BROOKLYN

Bozu
Char Home kitchen
Dokebi Bar & Grill
Jiishinkan Aikido Dojo
Sakura Café
Smith and Vine
Supercore
Taman
Tonjin Mart Brooklyn
Zenkichi

QUEENS/LONG ISLAND

Family Market
The Arts Cure Center
Watawa Astoria
Tongo Japanese Restaurant
Chin Kei
Sakuraya
Queens Judo Center
Satsuki
Akari Japanese Restaurant
Kaban Japanese Restaurant
Bobata of Tokyo
Nara Japanese Food
Yamaguchi Restaurant
Central Book USA
go wasabi
go wasabi
Aikido Club of Queens
Maguro Restaurant
Shin Nippon Do
Sushi Island
Aiyoshi Restaurant
Inatome Steak House
Taka Sushi
Yuki s Palette

UPSTATE NY

Ichiriki
Hair Studio NAKA
Hajime
Momiji Japanese Restaurant
Tokyo Food Market
Book Off USA
Miuiya
Salon Susan
Shugo Wine & Liquor
Ithaca Tofu House
Hiro s Hair Salon
Fuji Mart
Momotaro
Tanto
este de doronko
Da do
Kam Sen Food
Kinokuniya Book Store
TOKI
Noder's Steak House
Salon Shin
Yonkers Tennis Club

NEW JERSEY

Masa Sushi
Kiku Japanese
Matsushima Restaurant
Mitsuwa Market Place
Michi
Akane Salon
Asahi
Da do
Gam Mee Ok
Higo Batten
Katsuko Salon
Parisienne
Sugi Restaurant
Sunmerry s
Tosh Hair Supreme
Ishirani Chiropractic
Ichiban Restaurant
Sakura
Delicie Sushi Market
Komegashi
Komegashi top
Woo Jung
Uomaru
Monster Sushi
Izakaya En
Tomo Sushi
Kaiten Sushi East
Family Market NJ
WalMart at Route 23 N.*
WalMart at Henrison Ave.*
Food Emporium at Lemoine Ave*

OTHER AREA

Cherry Mart
Fuji Mart
Maido
Midori Mart
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Maruichi
Hinata Sushi Carry Out
Tanga Japanese Books & Gifts
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